

Historic, archived document

Do not assume content reflects current scientific knowledge, policies, or practices.

**THE
FARMERS BOOK
OR
WESTERN MARYLAND FARMER.**

LIBRARY

OF THE

U. S. Department of Agriculture.

Class

8-159

6

F 229

11







THE
FARMER'S BOOK
OR

THE WESTERN MARYLAND FARMER,

DEVOTED TO

Agriculture, Horticulture, Rural Economy, Receipts &c

From June 1840 to June 1841.

VOL. I.

WITH AN APPENDIX CONSISTING OF THE
FAMILY DYER.

MONTHLY—PRICE 50 cts. PER YEAR.

FREDERICK:
PRINTED BY GEO. F. STAYMAN
1841.

TABLE OF CONTENTS,

Africa 22, Agriculture Ken. and Md. 104, S. Ca. 138, Statistics 133, Societies 31, 113, Science of 44, of Pr. Geo. 19, Aloes 101, Alpine Farmers 30, Apples, Profit 30, to keep 66, 116, Ashes for trees 30, 120.

Bacon, to keep 100, Barley 58, Barns burnt 62, Bees 14, 50, 76, 101, Beets, sugar 82, 30, 127, Biddle 81, 87, Birds 15, Bone manure &c, 19, 146, Book farming 19, Borer 75, Buckwheat cakes 107, Butter churning 30, to keep 100, making 109, &c., &c., 126, 135.

Cabbage 78, 109, Colors 78, 154, Camphor 55, Canker worms 18, Candies 77, 119, Carroll Co. geog. and geol. 23, Cauliflower 50.

Census 3, Chickens 18, 42, Chimneys 106, Cider, good 29, 80, to prevent scurving 106, Clock 11, Corn 124, 135, 150, Corn-cob meal 111, Cows, food of 14, 17, to cure hool ail, 56, 120, Cream 126, Crops, 35, 40, 49, 59, Crows, protection from 148, Cucumbers to pickle 78, Culturo 36, cut worm 159.

Dairies 57, Damaged grain, 78, December work 98, Decomposition 135, Dyspepsia 47, Estrays, law of 38, Ellicott's Mills see Stock Farmer and Farming 66, 105, 122, 154, 149 159, Madison's advice 85, 61, 166, 27, 51, 110, Firewood 108, Fruit to keep 72.

Flooderick County mineral resources and wealth 5, physical Geo. and Geol. 23, meeting in 94, report as to mining operations in 115, history of the iron manufacture in 141.

Gardening 125, 155, Grafting lilac 149, Grapes to keep 72, vine 12.

Haymaking 146, Harvest 50, 77, Hessian fly, discovery 17, Hogs 97, 100, 117, 118, Horses 41, 157, 118, 120.

Insurance 20, 32, 75, 117.

Kreosote, 137.

Lard Lamps 115, Lightning rods 110, Lime 114, 120, 126, 39, 65, Ducatel's letter 67, Live Fence 56.

Manure 78, 19, 81, Medicine 38, Mildew 151, Moths 11.

Oats 65, 150, Onions 127, Orchard Grass 11, Orlotian 65.

Peach 124, Pigs 83, 105, Plaster 129, Ploughing 44, 57, 84, 102, Pork 100, Potatoes 8, 43, 81, Poedrutt account of 140, Poultry 150, 153, 159.

Rheubarb 159, Rochester 76, Roots 28, 136, Rust 43, Rye 49.

Sale of Stock 32, 50, 65, Salt 107, Seeding Machine 127, Seeds 58, 75, 108, Sheep 39, Sorrel 29, Stock 32, 50, 65, 70, 103, 114, 120, 140, Strawberry 62, Sugar Beets 14, 119.

Silk Business.—J. & R 17, 34, reeling 35, Mason's Cocoony 35, 50, 55, C. C. 69, 110, 113, 119, 122, 152.

CONTENTS OF THE FAMILY DYER AND SCOURER.

Introduction,	3	
Chemical names,	5	
Solution of tin,	6	
DYES WITHOUT BOILING:		
Vats &c.,	7 to 10	
DYES TO BE BOILED.		
Dyes for Woolens	10 to 12	
• for Cottons,	21 to 26	
APPENDIX		
Discharging Colors,	34	
Ribbons, Bonnets, Veils,	35	
Scouring and bleaching	35	
Making Black Ink	36	

Tobacco 59, 76, 106, Trees 72, 86, 102, 105, 129, 148, 150.

Vinegar to make 51.

Wheat crop, fly 3, Le Conte on 29, Rock 17, Garden 29, seed and blue stem 35, prices 49, new species 65, 73, report on 130, Weeds, to destroy 84, Wonders of cultivation 15.

Table of contents for Receipts.

Asthma, to cure 64, 112.

Bed Bugs, to rid of 64, Beer spruce 128, Bite venomous 48, 100, 112, Bowel complaint 48, ib. 64.

Cancer 32, Candles 160, Caterpillars, to kill 64, Cement 48 for glass wood, &c 64, Chalking 128, Coffee, improved 1:2, Cold, to cure 144, Consumption, to cure 32, 128, Coins, to cure 48, Custard 11.

Deafness, remedy for 144. Dry rot to prevent 29, Dysentery, to cure 48, 64.

Eyes, weak, to remedy 144, Eggs, in winter 96,

Felons, remedy for 144, Fire screen 160, Flowers, to keep 64, Freezing, remedy for 144.

Gout, remedy for 128, Grease spots, to remove 96, 136, a soap to remove 144.

Hogs, to cure swelled throats in 129, blind staggers 143, Ham omelet 80.

Horses, for the heaves in 11, the distemper 11, 45, founder 11, 45, 160, the botts 11, 45, 108, cholic 45, thumps 45, glanders 45, scours 45, black tongue 64, sore back 96, cure for wounds 96, to make them move 97, scratches 101, 160, valuable receipts 120 ..

Inflammation, to cure 128, Ink, sympathetic 112, to remove from linnen 160, Insects, to destroy 16.

Jewelry, to clean 64

Manuscrip, renovation of 160, Murrain in cattle 11, Molasses of apples 144, Mildew 160, Moths, to be rid of 11, Milk, to keep 49, Mice, antidote 96.

Names to make grow in fruit 160.

Potatoe Starch for washing 132, Poultry 96, to cure gapes in 96, Pains in the breast 96, Poison from weeds 64; Putty old to remove 64,

Razer, to sharpen 64, Rheumatism, a cure for 144, Rice apple dumplings 32, Rice flour sponge cake 32.

Scarlet Fever, cure for 32, Sheep poisoned by lamb kill 30, Soft Soap 11, Sore throat, cure for 144

Tomato, utility of 46, Tooth ache 112, Trees, a wash for 46.

Washing, economy in 128, Water-proof boots 112, White wash 64, 160, durable, 160, Washers, to make 11, Wart to cure 48; 64, Wet clothes 112, Whooping Cough 11. Window Blinds, to clean, 160, Wounds, balm of Gil-ead buds, for 160, cure for horses 96.

for Silks	26 to 33
for Bristles and Feathers	33
APPENDIX	
Discharging Colors,	34
Ribbons, Bonnets, Veils,	35
Scouring and bleaching	35
Making Black Ink	36

AUG 20 1868

LAWRENCE A. MULTRIE, JR., *Editor*; H. W. DODD, *Associate Editor*; the Culture of SILK, Useful
Fibers, Textile Goods, etc.

卷之三

三

Digitized by srujanika@gmail.com

are not to be regarded as incompatible with one another.

dustry, and the large extent to which agricultural works, published in other sections of the country, and burdened with a heavy tax of postage are patronised in this and the adjoining counties, conclusively proves that the general opinion of the people is in accordance with this plain view of the subject.

We propose then to furnish them with paper at home, to be devoted exclusively to the benefit of agriculture and its kindred subjects, and the purpose of which shall be to foster and cherish that interest—to promote it, by laying before the public the best information, either original or selected from other journals, upon the subject the extension of useful agricultural knowledge—to create and encourage as far as possible an interest in, and a love for agricultural pursuits—and to render its aid to elevate and improve, as much as such a journal can do, the character of the farming business and to protect its interests. Why should not the same ardor and enthusiasm, distinguish those who pursue this occupation, as is seen in other branches of industry? Why should not journals be devoted as well to this science as to others of greater name but of far less real utility? Why should not the practical farmer be taught to consider himself as engaged in one of the most important and dignified, as it is one of the most useful of all possible professions?—and why should not the same stimulus to exertion and rewards for success in Farming operations exist in the Western parts of Maryland and its adjoining counties, as in other parts of the country? It needs but the proper encouragement and support of such a journal as the publisher is desirous of making this, to promote and to accomplish these purposes. And what reason is there that the rich agricultural counties of western Maryland, should not have a journal of their own, de-

voted to these subjects? Why should they not have an organ, through which farmers may express their views, and by which their successes or their failures in the experiments which they may make, or the theories they may put in practice may be made known—it is a knowledge of these things, which forms that kind of experience

which constitutes the superiority of one man over another. And it is by recording such lessons of experience that an opportunity is given of increasing knowledge and obtaining practical success and superiority.—We hope that this effort may conduce to such results.

The publisher is well aware that the auspices under which the "Western Maryland Farmer" is commenced will not justify an outlay of any considerable expenditure on its prosecution.—If it succeeds, it must be through the importance of the subject, and by the dint of its own real merits and utility. It is to these that he trusts to place it finally upon a permanent and stable basis. He cannot but believe that this rich valley alone filled with an intelligent and enquiring population, will give him that countenance and support, which will enable him to sustain the work. But lest in common with many other better digested enterprises, this too should fail, he has determined to commence upon the most moderate scale, and to proceed with that economy and care in the prosecution of the publication, which will in such case shield him from such a loss as would be too great for his limited means. He has determined to make the experiment of such a publication, hoping for success, and not dreading a failure. It may be accompanied with good, at least cannot be attended with evil. It rests upon the enterprise and public spirit of those for whose benefit it is intended, to say what shall be its destiny. One material ALTERATION has been

made in the form of the "FARMER," from what was first contemplated. It has been determined instead of issuing it of the size at first contemplated of 32 pages, only to make it of 16 pages, and charge but FIFTY CENTS per year, at least for the first year, instead of ONE DOLLAR.—

From the support which may be extended to so cheap a work, it may soon be judged whether it can be continued beyond the first year.—And as the times are not now the most propitious to the commencement of such a work it is hoped to give it a start to enable it at a more favorable juncture, to excite among the farming classes, such a spirit as may lead to a stronger interest than now exists upon this subject.—If a spirit of emulation can be aroused among them, and a spur given to the desire, which already exists upon the part of many, to have Agricultural Societies formed, and premiums for success awarded, and a deeper devotion to rural occupation encouraged, then we have no doubt that his publication may be made to add its mite to the general prosperity of this branch of industry, to the improvement of its character and ultimately to the increase of the amount of the produce of the country.

In conducting the Farmer, the publisher expects to have the assistance of others, whose opportunities for reference to the best works and authorities upon the subject will be also considerable, and he solicits still further aid of all those who may take an interest in the matter.

THE WHEAT CROP.—The complaints of the ravages of the Fly are becoming more general. The Annapolis Republican of Wednesday has the following paragraph:

The Wheat Crop.—Two or three weeks ago we referred to the then very promising appearance of the wheat crops. Since that a most woeful change has been developed. Whole fields that then bid fair for an abundant yield, it is now evident, will not return the seed that was sown upon them. The FLY has made tremendous havoc in all our neighbourhood.

In Pennsylvania, similar complaints are beginning to be made:

The Growing Wheat.—We regret to learn that in various sections of the country that the *Hessian Fly* has already made its appearance in the wheat fields.—In Bucks County it has done some injury.—*Philadelphia North American.*

In Chester County, the *Village Record* of the 19th inst says—We are informed that much of the Wheat crop which two weeks since looked very flourishing, has been attacked by the fly, and is suffering severely.

Hessian Fly.—The West Chester American Star of the 19th inst. says—"We regret to learn from a Farmer in our vicinity that this destructive insect is ravaging the Wheat fields to a considerable extent."

Hessian Fly.—So great has been the ravages of the fly amongst the wheat in some parts of Queen Ann's county, that the farmers say, that they can hardly make their seed wheat.—*Times.*

INTERESTING TO FARMERS.—In taking the census for 1840, the persons employed for the purpose will ask of every farmer questions to the following effect:—What is the number of your horses, neat cattle, sheep, swine? What is the probable value of your poultry? How many bushels of wheat were produced on your farm in 1839? How many of barley, oats, rye, buckwheat, potatoes, Indian-corn? How many tons of hay, of hemp and flax? How many cords of wood have you sold during the year? How many gallons of wine have you made? What is the value of the products of your dairy—of your orchard—of your homemade or family goods?

Connected with these may be added these relating to horticulture—What was the value of the produce of your market garden in 1839? What was the value of the produce of your nursery and green house?

These questions all refer to the year 1839 and every farmer should be prepared to answer to each item. The result will be, if the project of the census is successfully carried out, to have in one great aggregate the mighty sum of our national property of all kinds, collected in individual estimates, and thrown together in one great whole. As a statistical document, the grand table will be one of vast importance.

4 Mineral Resources and Wealth of Frederick County.

From the Report of the State Geologist. Mineral Resources & Wealth OF Frederick County.

The most available and profitable mineral resources of the county have been hitherto from the deposits of iron ore; though these were more extensively worked in former times than at present. The only establishment now in operation is the Catoctin Furnace, on Little Hunting creek, conducted by Mr. Henry A. Brien and Brother. The ore is supplied from extensive beds situated at the Eastern foot of the Catoctin ridge; it belongs to the species argillaceous oxide of iron, and underlies a blue clay containing nodules of phosphate of iron intermixed with a brown ochre that might perhaps be used as a pigment. It contains also a notable proportion of carbonate of zinc: whence, during the operation of smelting the ore, the stack after a while becomes lined with a crust of oxide of zinc which has to be removed. This material has more value than is usually assigned to it. Having learnt some years back that a considerable quantity had accumulated on hand at this establishment, I recommended it to an experienced metallurgist as a source of the pure metal. The liberal proprietors allowed me the use of 4 tons for a trial, at no further expense than the transportation, and I have since learned from him that he had obtained the metal from it with much greater ease than from other ores of zinc. The metal was employed in the manufacture of the brass used in making, by order of the Federal Government, the standard weights of the country. There remains at the Catoctin furnace several tons of this material to which I have directed the attention of those artificers in Baltimore who might be deemed interested in the subject. There are other localities where iron ores occur, unless in the immediate neighborhood of a furnace already in operation,

or occurring in great quantities in the vicinity of large tracts of woodland, with other circumstances favorable to the erection of one, they can scarcely be considered as available. Near the Monocacy on the property of Col. McPherson, there is a vein of iron ore, probably of some extent, of the variety known as the brown haematite, which is considered among the best. At the eastern foot of the Catoctin on the road to Jefferson and the Point of Rocks, extensive excavations have been made in ancient times for iron ore, and there still remains a considerable body of it in these places. These localities yield the argillaceous oxide of iron associated with the brown haematite. Pieces of this latter ore, together with the red variety are frequently met with on the Linganore Hills. Ferruginous oxide of manganese occurs in the vicinity of New Market, on the property of Mr. Richard Shipley, but it is not valuable. Copper ores were also extensively raised in the neighborhood of Libertytown, but the old works are at present abandoned. New operations have since been commenced at two other places in this section of the county, that deserve a special mention. The most extensive are those near New London, where systematic operations are now carried on. The ore is a sulphuret of copper occasionally mixed with the green carbonate, and is imbedded in a mixed rock of talcose slate and limestone. The perpendicular shaft sunk in the pursuit of the ore is 114 feet deep; but the ore is now worked in two drifts, one to the east and the other to the west; the former to the extent of 17 feet, the latter 50 feet. The adit level is about 60 feet, and the main drift is 20 feet below it. Its direction is N. N. W., and at its present extremity forms to the north and north west into two drifts of nearly equal breadth with the main one. The direction of the principal operations is towards the flank of the hill; no drift having yet been made

towards the massive of the mountain, offering but little difficulty in its extraction as would seem more proper. The tint, and occasionally a strong orange character of the ore associated with masses of chalcocite of copper, its impure quartz, and the coarseness of the vein sulphuret of copper, sulphate of lime, the veins of nearly uniform width, bed of iron, and sulphate of lime. Blasting interrupted only occasionally by limestone, are believed to count red, that is to say, measure impedes give a sufficient promise, that it will be the excavation. Upon a review of tory results may be anticipated in these circumstances, I am inclined to locality. When the mine was visited there were 22 men and boys engaged in the portion of this mixed material. It is it, working at the expense of an enter-prize that originally existed as a prizing citizen of Baltimore, Isaac Sykes, of copper pyrites, (chalcopyrite) of sand, under the direction of an experienced copper and iron, with oxide of manganeseed miner, Mr. Lambert Bowden. The base, in quartz, and intersecting a average yield of this ore is about 20 per cent. After having been picked, run of decomposed aqua-s—atmospheric verized and washed it is sent to a furnace to dry—there have been pronounced, three miles beyond Liberty, undeveloped oxidized iron & manganese, under the direction of Mr. J. Fox, where phosphate of lime and carbonate of copper, it is mixed with an inferior article of leaving traces of the original copper obtained from Pennsylvania, and then fused with decomposed masses of stone. These materials react as will be about 13 per cent of metal, the amount better understood those acquainted of which during the preceding year had with chemistry, who will, if they adopt been 15 tons. There are other indications of this exploitation, understood the proportions of copper in this vicinity, and vicinity of the mine left with the property especially on the flank of the opposite side of this mine, as the mine of hill. The property belongs to Mr. W. Hobbs residing near New London, who was, in the first place, to encourage an intelligent gentleman, and would then to proceed with their examination—give all the necessary information to those; since the article obtained was any one willing to pursue these indications, worth infinitely more than the cost of its extraction.

The other copper mine referred to as is worth in its unvalued state \$100 a very worthy of further investigation, by ton; though I have not succeed in getting persons willing to embark capital in making an offer, under the existing difficulty of this description, occurs in cavities in the monzonitic alvars of the immediate vicinity of Liberty, in a community, of more than \$60 a ton. On the farm of Capt. Richard Coal, we still advised this price to be ad. At this locality these shafts have been accepted; because, after all, it is only a sunk to the depth of from 30 to 40 feet, the large scale that the true value of and on analysis the material obtained articles, that are likely to be used extensively in manufacturing operations, iron, a little manganese, copper-blaze can be tested; and because, also, that and carbonate of copper, the last mentioned compound forming much the largest component for being washed off in weight. In the vein the material is in a soft and friable state, of the profits of their employment should be, as equally as possible, divided between those who accidentally possess substitutes, nearly two-thirds of the whole amount in weight. In the vein the material is in a soft and friable state, of the alluvial benefit of all. On the

other hand, I have discouraged any intention of engaging into expenses with the expectation of meeting with any extraordinary source of wealth; because, although, upon the theory which I am inclined to adopt, it may turn out that the indications are so far favorable, and, that beyond the reach of the influences previously mentioned a material of much greater value may be reached, yet it is always more prudent to wait for its actual appearance than to speculate upon its probable occurrence. I remain confident, however, as I have had occasion to express before, that this region of country will one day become a productive field of mining operations, and furnish an invaluable supply of copper to the wants of the State. The locality just described is not the only one moreover, that presents favorable indications of mineral wealth of the same kind; there is one on the estate of Mrs. Hammond, one mile south of Liberty, that furnishes an article precisely similar to that just described, & there are numerous other indications of copper throughout this same region of country. Native copper, or pure metallic copper, occurs in small veins in the quartzite and the talcose slates of the Catoctin mountains, for a very fine specimen of which the State Cabinet is indebted to Mr. David Main; bat as to the occurrence of silver or gold, I have felt it my duty to discourage any further researches after them, as not only futile, but if persevered in must necessarily lead to a great expenditure of time and money that might be profitably employed elsewhere. Those specimens that were presented to me as containing a large proportion of silver, were nothing more than the specular oxide of iron, from Mrs. Martha Johnson's, and from the much talked of ore of silver of the Catoctin mountain. A vein of sulphuret of lead was discovered some years ago at Union Mills near Liberty, but it is of no consequence. I have already described in

a former report a spot in the Frederick town valley, where indications of coal have been long observed and some partial researches made by an enterprising citizen, Mr. Hoffman of Frederick city, with a view of ascertaining its probable importance. Though I have but little more to say on the subject, having examined it anew it may be as well to allude to it again in this place as an interesting feature in the geology of the county, and in connection with other appearances of a similar character that have since been observed elsewhere. The spot referred to is known as the Yellow Spring, six miles from Frederick, between two branches of the Upper Tuscarora. The rocks that are here associated together are; a bituminous shale with impressions and remains of plants that are carbonised, forming small seams of anhydrite; a sand stone enveloping sponges of mica and containing carbonate of lime; a compact limestone slightly bituminous, and a calcareous breccia. The carboniferous slate occasionally appears at the surface, whilst at other times it is enveloped by the calciferous micaceous sand stone; ledges of the breccious limestone are also seen cropping out on the more elevated spots of the formation, and within it is embedded a band of blue bituminous limestone. A blue fetid limestone containing few indistinct organic remains is also associated with the preceding rocks. This is not the only spot where slight indications of coal have been noticed. Near Owing's creek, on the farm of Mr. John G. Briarly, there are seen some trifling excavations that were formerly made in search of copper ore, the appearances, however, gave no promise of success; the only indications of copper being thin coating of carbonate of copper, in the seams of the red sandstone, which contains few impressions of calamites into which the carbonate of copper seems to have infiltrated. But it was further remarked, that

the calainites themselves in some places have been converted into anthracite, which is occasionally intermixed with the carbonate of copper. Specimens of a black substance are also found among the shaly portions of the red sandstone, probably likewise referrible to a vegetable fossil. Indications of no more importance present themselves in small seams of anthracite traversing the red sand stone, on the banks of the Monocacy in Frederick county, on the farm of Dr. Eichelberger, near the road from Graceham to Middleburg. Upon a review of all these circumstances, I do not think that any portion of the Frederick valley, affords sufficient reasons to suspect the existence of an independent coal formation.

On the north west slope of the Sugar Loaf mountain, explorations have been made, in a vein of sulphate of Baryta — at the time mistaken for Plaster of Paris, a mineral which has been recently introduced into the market, and is chiefly employed for adulterating the white lead of painters. Although an article not applied in any praiseworthy manner, as it has been brought to us from abroad, and has become a commercial article, any locality that would contain it in abundance, and of good quality, would, of course, be very valuable. To be of good quality, it should be pure, and perfectly white. The specimen obtained from the place now referred to, appeared to me to combine all the desired requisites. It has been left in Baltimore, with a manufacturer of chemicals, who has promised me to make it known. Whether the vein be considerable, or the quality of the mineral, for the purposes intended, shall turn out to be uniform, there were no means of determining. It occurs on the farm of Mrs. Etty Oarms. But more information can be obtained on this subject from Colonel John H. Simmonds, Buckeystown, P. O., who has

kindly permitted me to use his name as a reference. The same mineral is found in loose masses on the Linganore hills, more particularly near New London, on the farm of Mr. Nathan Maynard; but I am afraid that it is too much mixed with specular oxide of iron to allow it to be made available.

Among the mineral resources of the county should be mentioned, the occurrence of limestone quarries, furnishing a valuable supply of marble for useful and ornamental purposes, as also that of some other rocks that have been applied to similar wants. I have obtained from Mr. Jacobs, an industrious and respectable stone cutter, residing on Hunting creek, immediately on the road from Frederick to Taneytown, a number of worked and polished specimens of marble, slates, &c. that have been submitted to some of the stone cutters of Baltimore, who have expressed much interest in this display of the mineral resources of the State. Those specimens are now deposited in the State Cabinet. The limestone itself, however, in its abundant and oft-recurring deposits, furnishes a resource of inestimable value for the purposes of agriculture and the arts.

Scapstones occur in the vicinity of New Market, that might be put to good account by the lime burners of that section of the county, as a fire proof material in the construction of their kilns. I believe too, that the rock quarried by Mr. John Lee, at the foot of the South mountain, in Middletown valley, which as previously described, is a mixture of granular quartz and talc, would prove a refractory material admirably suited for the construction of kilns and the hearths of furnaces.

It is a curious fact, that thunder and lightning are very rare in Egypt, and never known in Lima. A right smart chance of business for Espy in those diggings.

Potatoes.

The potato is unquestionably the most valuable root cultivated by man. It is grown with little care; yields good crops, can be grown in almost every variety of soil, and its nutritive properties are exceeded by any other root, either for man or beast. Though it can be cultivated with little care, and although almost any soil will produce potatoes, there are few crops that are both quantity and quality, before leaps, any extra attention they may receive than this root.

The potato, like most other cultivated plants, does best in a strong rich loam, and other circumstances being equal, such a soil will usually produce one fourth more than one very tenacious and heavy or very light and sandy. In new settled districts large crops of potatoes are grown in the soils that contain great supplies of chalk, tubers or in roots cut into two or vegetable mould, but experience would more probably, called sets. The result of seem to justify the opinion that in such soils the quality of the potato is rarely contradictory yet they seem to have established first rate. A grass ley—clover is the best—has been found, when properly prepared and manured, to be excellent for this crop; and if the soil is rather moist the extra quantity of seed required where than otherwise, it is considered as increasing the chances of a good yield. Cranberry farmers who prefer sets along their mounds are found to produce better kinds of potatoes, cut into sets and potatoes than those that have a dry and planted with a proper number in a hill, eight temperature. This island, however, would produce more potatoes than the rounded as it is by the ocean, and necessarily plants a wider, but the space easily of a low and equable climate. The ground planted would of course be famous for its potatoes, and of this continent, the part most famed for the quality of this root is New Brunswick and Nova Scotia, which districts are noted for the moisture of the climate. With an part of the northern or middle states however, the fault of not having good potatoes, or not having them in sufficient quantity, must be traced to the negligence of the farmer, rather than to any deficiencies of soil or climate.

The preparation of a field for the potato is simple. If a grass ley sufficiently rich without manuring, a rare case with this crop, the sod may be carefully turned

and over, rolled down, and then the surface earth loosened with a fine harrow in which the tubers or sets are to be planted. It it requires manuring, let the manure be evenly spread over the ground, with the plough made a furrow and, with the plough made a furrow and heat the manure to the requisite width, while spreading it, the seed potatoes on the manure so placed in the furrow. This row is covered by the plough, and the operation is repeated till all are planted. Corn on the day is generally preferred, and is well sown after the Corn. The best in the morning may depend on convenience, as the earth is excellent for either.

A multitude of experiments have been made and recorded both in England and the United States, to determine the best method of planting the seed, whether in whole tubers or in roots cut into two or more pieces, called sets. The result of these experiments have been somewhat contradictory yet they seem to have established the fact that whole tubers will produce rather more potatoes than sets, but not more than sufficient to balance this crop; and if the soil is rather moist the extra quantity of seed required where than otherwise, it is considered as increasing the chances of a good yield. Cranberry farmers who prefer sets along their mounds are found to produce better kinds of potatoes, cut into sets and potatoes than those that have a dry and planted with a proper number in a hill, eight temperature. This island, however, would produce more potatoes than the rounded as it is by the ocean, and necessarily plants a wider, but the space easily of a low and equable climate. The ground planted would of course be famous for its potatoes, and of this continent, the part most famed for the quality of this root is New Brunswick and Nova Scotia, which districts are noted for the moisture of the climate. With an part of the northern or middle states however, the fault of not having good potatoes, or not having them in sufficient quantity, must be traced to the negligence of the farmer, rather than to any deficiencies of soil or climate.

It was once the fashion among farmers to make little mounds of their potato hills but that seems to have been useless labor, and extra killing is dispensed with. The ground after ploughing should be kept free from weeds, the earth stirred with the cultivator or the hoe, but after the tubers have begun to form, the plough should

but the soil, as it frequently cuts so deep amount of furrows, we think it advisable to disturb the young plants, breaking led.

on the little tubers, or during the formation of new roots, process decidedly injurious to the crop. The general length coming yearly a matter of more or less of the soil, must determine the distance to the furrow; by practising the mole and wire, he is sure to be planted, and used in England of selecting the earliest and best varieties freely in the spring, and then treating them in the same manner as may be adopted. If following, however, described by London, to be sown in the rows after one important improvements might doubtless be made in the practice, the roots should not be suffered. The cultivation in Lancashire and Dorset, if the sun may propound two found that there is a fortnight's due its proper elevation, the leaves of all different between the ripening of potato, and on the surface of the earth between opposite ends of the were the root annual, associated with a no potato, that part to which the root looks good of corn or other plants, this is attached being the latest in ripening, rows of which should always run north, while those that spring from the nose and south, when the make of the land end, are found much in advance of the will permit.

When it is found that potatoes yield large quantities of balls, it is considered by many farmers a proof that the potato has reached its maturity and begun to degenerate, the production of seeds in all plants being indicative of this fact. Mr. Knight, the celebrated writer and gardener, maintained the certainty of the arrival at maturity, and consequent degeneration of all varieties of plants the potato among the rest, and the necessity of occasionally renewing them from the seeds, which is the process nature itself employs for preventing the degeneracy or extinction of plants.

There are few districts in our country where favorite varieties of the potato are so some superior specimens of the Pink-eye kind is known in different places, oven expand and burst like parched corn by different names. The Pink-eye, the into a thousand fragments. Such roots Sirocco, the Mecca or Chenaagoa, the contain little else than pure starch; and the the experiments of Itaspil on the nutritive action of the potatoe, shows that in fact, are the best known. The Rohan such plants it is found in the most impure, lately introduced into this country, promises to be a great the pernicious composition be a for productiveness and root, and experience shows that it should quickly. But we have yet seen no potatoe, that, for the table, could be compared for excellence with the Pinkeye.

It cannot be considered a great bearer, though it yields well; but for flavor, and a few degrees above the freezing point,

The production of early potatoes for the markets of our cities and villages, is beginning to decline. The general length coming yearly a matter of more or less of the soil, must determine the distance to the furrow; by practising the mole and wire, he is sure to be planted, and used in England of selecting the earliest and best varieties freely in the spring, and then treating them in the same manner as may be adopted. If following, however, described by London, to be sown in the rows after one important improvements might doubtless be made in the practice, the roots should not be suffered. The cultivation in Lancashire and Dorset, if the sun may propound two found that there is a fortnight's due its proper elevation, the leaves of all different between the ripening of potato, and on the surface of the earth between opposite ends of the were the root annual, associated with a no potato, that part to which the root looks good of corn or other plants, this is attached being the latest in ripening, rows of which should always run north, while those that spring from the nose and south, when the make of the land end, are found much in advance of the will permit.

Others in vigor, early maturity and in size. Each potatoe is therefore by the gardeners divided into three parts, which are planted by themselves, and thus they open and are fit for the market together.

The potatoe being in its native state a poisonous plant, like many others of the tropical climates, from which wholesome nutriment may be derived, it should not be cooked until ripe or becomes mealy. The value of a potatoe depends in a great measure on the starch it contains and of course the nutritive matter greatly varies in the several varieties, and in the same varieties at different times. Perhaps there is no method that develops the quality of

a potatoe more fully than baking. We have seen a very fine early variety, and also some superior specimens of the Pickleot cultivation, and not unfrequently the eye, when exposed to the heat of the oven expand and burst like parched corn by different names. The Pink-eye, the into a thousand fragments. Such roots Sirocco, the Mecca or Chenaagoa, the contain little else than pure starch; and the the experiments of Itaspil on the nutritive action of the potatoe, shows that in fact, are the best known. The Rohan such plants it is found in the most impure, lately introduced into this country, promises to be a great the pernicious composition be a for productiveness and root, and experience shows that it should quickly. But we have yet seen no potatoe, that, for the table, could be compared for excellence with the Pinkeye.

Cellars in which the temperature is but though it yields well; but for flavor, and a few degrees above the freezing point,

or from 40 deg. to 45 deg. are the best for roots, and particularly for the potatoe; but they keep no where so well as in pits covered with just enough earth to keep out the frost. Light, and exposure to the air, are injurious to roots and in pits these are excluded. To have these roots then in their excellence in the spring, enough should be pitted for use as well as for planting. Some writers in the Quarterly Journal of Agriculture, have strenuously recommended that potatoes intended for seed, should be gathered before they are fully ripened, as being less subject to failure, or disease. But we have never known in this country any thing to justify such a course, and besides it is, we think, contrary to the course pointed out by nature herself. The average crop of potatoes per acre in the states is not large, owing to the imperfect and careless method of culture. In Susquehanna county, Pa. in 1831, the average of 2400 acres, was 170 bushels per acre, which we presume exceeded the average of many other sections of our country. Now in ordinary seasons, and with decent culture, the average should not be less than 300 bushels per acre; and when we remember that many instances have occurred of from 500 to 1000 bushels per acre, such an average could not be deemed extravagant. More manure and less land would doubtless increase our potatoe crops, as well as most others.—*Genesee Farmer.*

well founded in reason, that I was disposed to pursue the practice he recommended, but before trying the experiment, I consulted the late Algernon Roberts, of Philadelphia county, one of our best farmers, on the subject, and was pleased to hear him approve of the measure.

My question was, "Which was the best grass to grow with red clover?" He answered at once, "Orchard grass;" by reason of their blossoming at the same time, and the orchard grass giving early and late pasture, which was a great object with him, as he devoted his attention to the supply of butter for the Philadelphia Market. Joseph Cooper, of New Jersey, to whom I also applied for an opinion on the same point, was equally prompt in favor of the union of the two grasses in question. Thus backed, I had no hesitation in deviating from the usual routine adopted in Delaware; and still continued very generally throughout Pennsylvania, and upon the first field of wheat which I laid down, viz: in 1805, I had sown the following spring, 12 measured pints of clover seed with one bushel and a half of orchard grass seed previously well mixed. After the grain was removed, I saw with very great delight, both grasses thickly covering the ground, and nearly as high as the stubble; and late in autumn had the satisfaction to see my cows enjoying a luxurious, succulent repast, after the fields, which were sown with timothy and clover in the vicinity, had ceased to supply it. But this gratification was small when compared with that I experienced the following spring by beholding the towering orchard grass in full blossom at the same time with its companion, and the ground thickly set with both. Reserving a certain space for maturing the seed of the orchard grass, had the crop cut when a few only of the clover blossoms

were beginning to turn, being then sure of perfect maturity of the rest, and found that they equally with the leaves retained their connexion with the stalk much better than when the grass was cut after the clover blossoms had assumed a dark hue.

From the Germantown Telegraph.

ON THE SUPERIOR ADVANTAGES OF GROWING

Orchard Grass with Red Clover.

Read before the Philadelphia Society for promoting Agriculture, March 4, 1840 by James Mease, M. D., Vice President.

My attention was first called to this subject when reading the late Mr. Bardsley's "Notes on Husbandry," (1799, in which he states the benefits to be derived from the sowing together the two grasses first mentioned, and his remarks appeared so

An other advantage attending this early cutting is, that the stalks preserve their pliancy and are eaten freely by cattle; whereas they are wasted when they become hard from the mowing having been done at a late period.

My experience of six years of the union of the two grasses, enables me to say that the advantages of sowing orchard grass in preference to timothy, are as follows:—

1. Two crops in place of one.
2. Good pasture late in the autumn instead of none.

3. The curing of both grasses in full perfection, while when timothy is sown, the clover blossoms and leaves are dead, black, and chiefly fall off in the curing of the hay, owing to the ripening of the timothy from 12 to 15 days after the clover. Farmers will never eat their grass until the timothy is fit for the scythe.

4. Early pasture even before the pestiferous, hateful wild garlic makes its appearance, or at least as early as the latter and by its rapid growth, smothers or lessens the crop of this enemy to the products of the dairy. The same remarks apply to the autumnal growth of garlic.

Orchard grass is upon a par with timothy, in point of nutritive quality and of animal partiality, and will command nearly as great a price as timothy. Two crops, and the early and late pasture of the orchard grass make up for the small difference in the price of hay from the two grasses.

Moths.

The perfume of any of the essential oils, or the essence of dried plants from which they are extracted, will drive away or prevent the approach of moths. Wormwood, lavender, walnut leaves, rue, or black pepper, in grains or pulverized, placed in contact with woollens or furs, will protect them from the ravages of these destructive intruders. Whatever remedy is resorted to, ought to be applied early in the season, before the moths begin to deposit their eggs.—*Cabinet.*

From the Journal of the American Silk Society.

A good Clock or Watch is a good thing.

The editor of the Farmers' Almanac, somewhere passes off his jokes upon the Peter Foschins, who pride themselves upon their pocket turnips with tow chains and rusty copper and coloured glass trinkets. But there is a difference between a watch worn for use and one worn for show.

Some years since, having business with a Mr. B., I called at his house and inquired for him. His wife observed that he was at work in a distant field, but would be in at twelve o'clock, which was their dining hour. I concluded to wait his return. The dinner pot hung over the fire: at different intervals the various articles designed for the meal were put in: the time not occupied with this was spent in sewing, till the hour to spread the table and make the other necessary preparations for dinner. A bowl of water and a napkin were placed upon the washstand, and at the hour mentioned, Mr. B. came in: after a few words, he washed himself; and now all things were ready and we drew up to the table. The dinner was well cooked; nothing overdone by remaining too long over the fire; nothing spoiled by standing after being taken up; no complaints because Mrs. B. had not got things ready on his return. The clock in the house agreed in time with the watch which Mr. B. carried in his pocket; while Mr. and Mrs. B., confident of this, and being in the habit

of regulating themselves by these, did not subject one another to those countless inconveniences which grow up in families, because the wife never knows when the husband will be at home, and the husband never knows when his meals will be ready. Some may calculate time without a watch more accurately than others, but very few can do it with such accuracy as to have the whole concerns of a family well regulated without one, or not in a very short time to lose more from

loss of odd hours and minutes than the purchase of such articles of furniture amount to; to say nothing of numerous little collisions of family and the frequent mistakes made in respect to the true time of day.

Among the first things which a couple setting out in life should furnish themselves with, are a clock to be kept in the house, and a watch to be carried when any of the family have occasions to be from home, and the seasons fixed for their regular meals, with specified times for other events, should be like the laws of the Medes and Persians.

But to revert to the family of Mr. B. My acquaintance with them continued during life, (they are now gathered to their fathers,) and I often had opportunities of noticing the advantages of the strict regard which was paid to time; how much it facilitated the labours of the family, how much confidence it excited among its members, how it saved them from fears and apprehensions, lest the delay of one member might thwart some of the plans and arrangements of the rest. Every one could fix a time when he or she would do a thing, or be at a certain place, or attend to an entrusted duty. Order, confidence, peace were in the family as the fruits in part at least of the fact that neither Mr. or Mrs. B. had to guess the time.

How different, I have often thought, was it with Mrs. G. They were naturally kind in their feelings, and industrious in their habits; but they did not succeed well in life, nor could it be said that they always manifested the best feelings in speaking to each other. The fact was that Mr. G. had so often been disappointed in his plans by being obliged to wait for dinner, and so often had an overcooked dinner, because either he grubbed off all the buds but one, and trained his "better half," or, as was often the case, both had calculated wrong about the time, that his feelings had become fretted, his countenance soured, and his observations occasionally bitter, while the

causes of a like character had been gradually operating, if slower, yet not less surely, upon his wife. Both felt in a degree injured, and though their better sense kept them from real outbreaks of passion and recrimination, they did not always meet with the most gracious look, nor speak to each other with the most acceptable words. The children caught something of the parents' spirit, and there was very little of the 'dew of Hieronim in that house.'

A good clock in that house, and strict regard to its string, would have spread much peace and comfort through the family, and the same amount of labour would have given him the real profit.

A wooden turnip for show may be folly in the pocket of the Foschies, but a good clock is a good thing.

The Grape Vine.

There are few things that afford more pleasure for the expense of time and trouble than a good and well managed grape vine. From considerable observation the editor of this Journal was led to conclude, that a very erroneous practice was generally pursued in relation to grape vines; and three years ago determined to try an experiment. The error in practice alluded to is this: the vine is permitted thus every season a large portion of wood

has to be cut off and thrown away. It occurred to the writer that this waste of the power of the plant might and ought to be prevented. Accordingly in the spring of 1837, he obtained an Isabell vine, one year old from the layer, having a very good root, and planted it in an ordinary soil, of rather a sandy quality, putting a wheel-barrow load of wool-yard manure and old lime mortar about the root. As soon as it began to grow he rubbed off all the buds but one, and trained that perpendicularly, rubbing off during the season all side shoots; and when it had reached to the top of a second story balcony nipped the end off, thus stopping its further growth. In the spring of 1838,

he rubbed off every bud two at the top of nor does it appear to have been injured the vine, and trained these two along the in the least by last year's hard work. So front of the balcony, having stretched a far the experiment is beautifully success-large wire along the posts for their sup-ful, and we now feel authorized to re-port. He rubbed off every side bud dur-ing the season, as at first. Both shoots fruit. It must be borne in mind that the made about thirty-five feet of growth this experiment was made with the Isabella season. In the spring of 1839, every grape; we of course cannot say any thing joint on the horizontal shoots was per-mitted to send forth its buds, and to grow about its applicability to other kinds from unmolested, till the branches had fairly the powers of a plant can be turned set fruit, generally until they were about 18 inches long. Then the end of each branch was nipped off, and its further growth prevented. The perpendicular stem was carefully prevented from sending out buds. The whole plant was care-fully watched that no more buds might be permitted to grow—each one being rul bed off as soon as it appeared. Thus from about the middle of June, the vine was not permitted to form any new wood, the power of the plant may be directed. During the season the grapes grew un-commonly well, and every one ripened in good season, and was very fine, as you may increase the other, to a very great was proved by the numerous company at extent. The vine above described has the Horticultural Society exhibition, who attracted the attention of numerous per-sonaniously pronounced them the finest sons, and many have determined to follow grapes. The product of the vine was the example. It may be observed that three hundred and fifteen bunches, all this vine occupies no room at all in the very large, and the berries of uncommon size. The society awarded to them its first premium for native grapes. Almost every body, however, doubted whether the plant had not been injured by this ex-cessive bearing of fruit; & many old gar-deners considered that it would be killed by it. The writer never doubted on this score. He had only compelled the plant to the writer of this bad fatal.—it.

make fruit, instead of wood to be cut off and thrown away, and has no doubt that if he had been able to get the season before a greater length of wood for fruit branches, the plant would have supported a much larger quantity of fruit. On trimming the vine preparatory to its bearing in 1840, there was very little wood to be cut off. Only two buds were left on each branch of last year's growth, and these are now growing and showing buds very finely. The vine is not dead,

A Beautiful Comparison.—"We climb up into the leaves, and prepare them for the necessity of their fall, and thus insensibly are we, as years close around us, detached from our tenacity to life by the gentle pressure of recorded sorrows."

The ten year and manure, and happiness, health, and fortune, will be thine.

Bees.

The Bangor W^{ing} states, that ornamental Bee hives have been constructed for chambers, parlours, counting rooms, shops; &c., in which bees thrive well, and pursue their industrious avocations, by means of tubes communicating with the outside of the building. It has been found that bees may be kept in cities and large towns on the tops of houses. Some papers recommend that instead of the ordinary hives a large room be prepared for bees in which each new family may find proper accommodations, as fast as matured, without being under the necessity of swarming out in search of an abiding place. We have known this plan to be adopted in the country with great success. An apartment in the garret of a two story house was partitioned off, without windows, for bees prefer to carry on their work in the dark; small holes through the brick wall afforded convenient apertures for entrance and egress through which all day long the busy labourers were passing to and fro. The room was provided with suitable fixtures to serve as frames for the little architects in the construction of their waxen fabrics. By means of a door opening inside of the garret, this room could be entered for the purpose of procuring honey whenever wanted. The only precaution requisite for the well being of this interesting commonwealth was to take care that the room should be perfectly clean and kept free from worms of a certain species which are destructive to the young bees in their undeveloped state.

The barbarous practice of killing bees by the fumes of brimstone whenever the contents of a hive are wanted, is going out of use, we believe, pretty generally. It is usual in some places to drive the occupants of the hive downwards by tobacco smoke, which also stupefies but does not destroy them, and thus find access, without molestation from their stings, to the rich stores accumulated by their industry. The mode mentioned above of providing a room for bees is decidedly better than that of putting each

swarm into a separate hive, as the honey is more easily attainable and the difficulty is avoided of transferring a swarm into a new hive—which is a troublesome process. As for the ornamental bee hives in parlours, such a piece of furniture might be very pretty, especially if it were furnished with a small glass door through which the operations of the little workers might be witnessed.

Food for Cows.

M. Chabert, the director of the veterinary school of Alford, England, had a number of cows which yielded twelve gallons of milk every day. In his publication on the subject, he observes that cows fed in the winter on dry substance give less milk than those which are kept on a green diet, and also that their milk loses much of its quality. He published the following receipt, by the use of which his cows afford him an equal quantity and quality of milk during the winter as during the summer:—Take a bushel of potatoes, break them whilst raw, place them in a barrel standing up, putting in successively, a layer of bran, and a small quantity of yeast in the middle of the mass, which is to be left thus to ferment during the whole week, and when the vinous taste has pervaded the whole mixture, it is then given to the cows, who eat it greedily.

The Sugar Beet.

The editor of the New York American, who “dabbles a little in farming,” gives the result of his own experiments

in the culture of this root. We give the result in his own words:—

“A patch of three quarters of an acre was twice ploughed very deep, and very richly manured with stable manure, after having been well limed (one hundred bushels to the acre) the preceding year. The seed was planted by hand in drills, and when the plants were up they were thinned out by hand, so as to leave them about a foot and a half in the drill. The ground was kept tolerably free of weeds till the plants had

attained considerable growth, after which they were not much attended to. The beets were gathered during the first week of this month, and the produce was six hundred bushels—weighing fourteen tons six hundred. The hogs and cows eat them greedily, either raw or boiled. The horses as yet refuse, although mixed with meal, or sprinkled with salt, or whether raw or boiled. The value, however, of these vegetables for milch cows is very great. It improves both the quantity and quality of the milk, without imparting to it any disagreeable flavor."

Birds—Canker Worms.

I see it stated in your paper of Friday, that the probable reason why the canker worm commits small ravages in Flob, is found in the care with which the birds are protected I was reminded of a remark in Peabody's Life of Willson:—

"He enters into a deliberate calculation of the exact value of the services of the red-winged blackbird, which certainly bears no good reputation on the farm, showing that, allowing a bird fifty insects a day, which would be short allowance, a single pair would consume 52,000 in four mouths, and if there be a million of pairs of these birds in the United States, the amount of insects is less by twelve thousand of millions, than if the red-wing were exterminated." Let any person, during the brooding season of robins or other birds, rise by break of day and count the number of times the old ones return in one hour with worms and insects, or, if he can, let him count through the day, and the number will be found to be almost incredible. The practice of killing birds for mere amusement is not merely indicative of cruelty and want of feeling, but is exceedingly detrimental to the interests of the community.

And now that I am upon the subject of insects and worms, let me add that there is a very unreasonable prejudice

against Toads. They are exceedingly valuable in gardens and other places, in consequence of the exterminating warfare they are constantly waging against bugs and worms.—Any person who has them in his garden has a treasure; and if he will watch them closely, he will find them accomplishing more in the way of preserving his squash and cucumber vines and other vegetables, than he can do with his troughs of liquid.—*Boston Courier.*

Wonders of Cultivation.

There is scarcely a vegetable which we now cultivate, that can be found to grow naturally. Buffon has stated that our wheat is a fictitious production, raised to its present condition by the art of agriculture.—Rye, rice, barley, or even oats, are not to be found wild, that is to say growing natural in any part of the earth; but have been altered by the industry of mankind from plants not now resembling them, even in such degree as to enable us to recognize their relations. The acrid and disagreeable opium graveolens has been transformed into delicious celery and the colewort, and plant of scanty leaves not weighing altogether half an ounce, has been improved into cabbage, whose leaves alone weigh many pounds, or in the cauliflower of considerable dimension, being only the embryo of a few buds, which in their natural state would not have weighed as many grains. The potatoe again, whose introduction has added millions to our population, derives its origin from a small bitter root which grows wild in Chili and Montevideo.

Baltimore, May 25th.

FLOUR.—We note a sale or two of Howard st of good brands to-day at \$4,63 3 4 which may be considered the top of the market. The receipt price continues at \$4,50 to \$4,56.

GRAIN.—No Wheat offering to-day except a few small parcels of Maryland which sold at 90a96 cts. as in quality.

Recipes.**DESTROYING INSECTS BY CAMOMILE.**

In the Irish Gardeners Magazine, it is stated, not only that decoctions of the leaves of the common Camomile, will destroy insects, but that nothing contributes so much to the health of a garden as a number of Camomile plants dispersed through it.

No green house or hot house should ever be without camomile in a green or a dried state; either the stalk or the flowers will answer. It is a singular fact, that if a plant is drooping and apparently dying, in nine cases out of ten it will recover if you place a plant of camomile near it.

"SOFT SOAP" FOR THE LADIES.—Mrs Randolph, the author of the Virginia Housewife, gives the following mode of preparing a delightful cosmetic soap for washing the hands. Take a pound of castile, or any other nice old soap, scrape it into small pieces, and put it on the fire with a little water—stir it till it becomes a smooth paste, pour it into a bowl, and when cold add some lavender water, or essence of any kind, beat it with a spoon until well mixed, thicken it with corn meal, and keep in small pots closely covered.

WHOOPING COUGH.—The following is said to be an infallible remedy for whooping cough: A tea spoon full of castor oil to a tea spoon full of molasses, a tea spoon full of the mixture to be given whenever the cough is troublesome. It will afford relief at once, and in a few days it effects a cure.—The same remedy relieves the croup however violent the attack.

CUSTARD WITHOUT EGGS.—One quart of new milk, four table spoonfulls of flour, two dr sugar, seasoned with nutmeg or cinnamon, and add a little salt. Set the milk

over the fire, and when it boils pour in the flour which should be previously stirred up in a little cold milk. When it is thoroughly scaled add the sugar, spice and salt, and bake either in crust or cups.

TO MAKE WAFERS.—Take a pint of warm water, a tea-spoonful of salt, add a pint of flour, and it will give you two dozen wafers.

RECIPES FOR HORSES.

Remedy for the Fevers' & Fluxes.—Take one and a half pounds of good ginger. Give two table spoonfuls a day—one in the morning and the other in the evening, mixed with bran. This recipe is selling at five dollars to the East, where the efficacy of this medicine has been proved in the cure of several cases of obstinate fevers.

For the distemper.—Feed the distempered horse one half gill of Rambur berries, three times a day, which will effect a certain cure.

Simple cure for Fynder.—Take a slice of well salted and smoked beef, bind it on the bit of the bridle, put it on the soundest horse and move or work him. This simple remedy has cured hundreds of cases.

An infallible remedy for Botts.—Give the horse that is diseased with grubs or botts a table spoonful of slackened lime three times a week, in bread mashes, and a certain cure will be effected.

A certain preventive of Murrain in Cattle.—It has been discovered that the use of lime mixed with salt, three times a week is a certain preventive in keeping cattle from taking the murrain. Farmers in the South, who have heretofore suffered a great loss among their cattle, gave salt and lime every morning, and the murrain has never been known to be among cattle where lime is freely used.

THE WESTERN MARYLAND FARMER,

A monthly paper, is published by

GEO. F. STAYMAN,

At the office of the "Frederick Visiter," in Church Street, and opposite the Evangelical Reformed Church, Frederick, Md.

TERMS.—The "Western Maryland Farmer," will be published on or about the first of each month, each number containing 16 octavo pages, on good paper, and with fair type. At the end of the year it will constitute a good volume for binding, be handy for reference, and be actually worth more than its original cost. The price will be **ONE POUND FIFTY CENTS** per year, or twelve copies will be sent for \$5, when the cash is remitted in advance. For \$1 transmitted, the "Farmer" will be sent to that amount.

WESTERN MARYLAND FARMER.

Devoted to Agriculture, Horticulture, Rural Economy, the Culture of Silk, Useful Receipts, Prices, &c. &c.

VOL. I.

JULY, 1840.

NO. 2

PRINTED AND PUBLISHED BY

GEO. F. STAYMAN,

At the office of the "Frederick Visiter," opposite the Evangelical Reformed Church, Church street,

FREDERICK CITY, Md.

Price 50 cents per year.—For conditions see last page.

In presenting the second number of the "WESTERN MARYLAND FARMER," to the public, we cannot but ask of our friends, and especially of the Farming interest of this rich valley, to come forward and aid us in sustaining a publication among themselves, which shall diffuse the most useful information upon agricultural subjects, and which shall encourage a spirit of enterprise and improvement in the most useful of all branches of industry. It needs but the fostering hand of the public now to place this journal upon an equality with the best publications of the kind in the country. Why need Western Maryland go to the Genesee for information on agricultural subjects, if the dormant talent which now sleeps in this rich valley, for the want of something to call it into play, could be at once brought into action? Let our farmers arouse and take an active interest in encouraging this journal at FIFTY CENTS per year.

THE SILK BUSINESS.—It is too early in the season as yet to give an account of the result of the silk feeding for the present year. In our next number, however, we shall make some observations upon the subject. Suffice it to say at the present, that the impression seems to be, that the worms which have been fed on the white mulberry have succeeded admirably well, and that in some cases, when they have not succeeded with the Multicaulis, it may have been owing to a too

early feeding and to want of care in the management. Messrs. Jenks and Ramsburg, as we understand, have succeeded admirably with their cocoonery this season, feeding on the white mulberry and have now a parcel of most splendid cocoons:—they keep probably from 500,000 to a million. In Annapolis where they fed on the Multicaulis, they have been generally unsuccessful.—The plan recommended by Miss Rapp of killing the worm by camphor is found to be the best.

GOLDEN ROCK WHEAT.

The Frederick Herald of the 11th inst. says; Patrick O'Neill Esq., of this vicinity has left at our office a few heads of the celebrated Golden Rock Wheat. It is a splendid specimen; we rubbed the grains out of one head and they numbered 90. It is estimated that from a lot of three acres he will have from 140 to 150 bushels, and the best of it is that the greater portion of is already engaged at \$2 per bushel. He got the seed from Mr. Henry R. Smeltzer of Middletown Valley.

One and a half bushels of this wheat sowed by Mr. Lighter, of Middletown Valley, would have made fifty bushels under favorable circumstances.

Mr. James Gowen of Philadelphia, has a cow which yielded during the first seven days of the present month 235 1/4 quarts of milk—being an average of 33 1/2 quarts per day.

The Life of a Husbandman.—“I am a true laborer. I can earn what I eat, get what I wear, owe no man hate, envy no man’s happiness—glad of other men’s good—content with my farm, and the greatest of my pride is to see my ewes graze and my lambs suck.”—Shakspeare.

Rearing Chickens.

Having made some experiments in the raising of chickens, a business that forms a part of every farmer's occupation, I send you a description of my present plan of operation, which appears to answer admirably. Under an outhouse 16 by 18 feet square, raised 3 feet above the ground, I have dug a cellar, 3 feet below the ground, making a height of 6 feet altogether. Eight feet in width of this cellar is partitioned off for turnips, the remaining 10 by 16 feet, being sufficiently large to accommodate 100 chickens, or even more. This cellar is enclosed with boards, at present, but it is intended to substitute brick walls in the course of a year or two. The roost is made sloping from the roof to within 18 inches of the ground floor; 12 feet long by 6 feet wide. The roost is formed in this way; 2 pieces of two inch plank, 6 inches wide and 12 feet long, are fastened parallel, 5 feet apart by a spike or pin to the joist above; the lower end resting on a post 18 inches above the ground. Notches are made along the upper edge of the plank, 1 foot apart, to receive sticks or poles from the woods, the bark on. When it is desirable to clean out the roost, the poles being loose are removed; the supports working on a pivot are raised and fastened up, then all is clear for the work of clearing out. I next provide the chickens with corn, oats and buckwheat, in 3 separate apartments, holding about a half a bushel each, which are kept always supplied -- They eat less, I find, if allowed to help themselves to what they want than if fed to them in the usual way; for in the latter case each tries to get as much as it can, and thus burdens itself, but finding in the former case that they have abundance, they eat little, and that generally in the morning early, and in the evening, on going to rest. I have 60 chickens, and they eat about 6 quarts per day of the three kinds of grains, in the proportion of twice as much corn as buckwheat or oats. In the roost is also placed a trough of water, renewed every other day; burnt oys-

ter shells, shell-marl and ashes. A row of nests is constructed after a plan of my own, and does well. It is a box 10 feet long & 18 inches wide; the bottom level, the top sloping at an angle of 45 degrees to prevent the chickens roosting on it. the top opens on hinges. The nests eight in number are 1 foot square; the remaining 6 inches of the width is a passage way next to the wall, open at each end of the box. The advantage is to give the hens the apparent secrecy they are so fond of.

The following are the advantages of this plan of keeping chickens. By having a roosting place partly under ground, the chickens can keep warmer through the winter than any roost above ground could be made without fire, and this is absolutely necessary to induce them to lay. When fed plentifully in the winter they lay enough eggs to pay for the grain and in the spring they will repay four fold.

E. H. VANTUXEM.

Long Branch, F. J. Feb. 1840.

Canker Worms —Mr. John Russell, of Hartford, having neglected to secure his trees in season from the deposite of the eggs of the canker worms, has adopted the plan of shaking the limbs, and tarring the trunks of the trees immediately after. The worms thus thrown off, begin at once to ascend again, but can get no further than the belt of tar. On one tree several quarts he says were collected about the tar. Mr. Russell thinks he shall save the foliage and fruit of most of his trees by the course he has taken, and the neighbors are generally adopting his plan. Some trees were restored which had been nearly stripped of their leaves.

New Haven Palladium.

All young chickens, ducks and turkeys should be kept under cover, out of the weather during rainy seasons.

Twice or thrice a week, pepper, shallots, shives, or garlic, should be mixed up with their food.

Chickens which are kept from the dung-hill white young seldom have the gapes. A small lump of Assafetida should be placed in the pan in which their water is given them to drink.

Book-Farming.

Do these words produce a sneer? Be that as it may—the thing, or what is often stigmatized as that thing, is not contemptible. For, what is it? Not an attempt to comply with the advice and copy the example of every one who furnishes an article for an agricultural journal; not the adoption of every method of husbandry that is recommended in print; not a departure from all the usages of our fathers and neighbours; not a preference of the theories contained in books, to the results of experience. No! I pity the stupidity of the man who thinks that if we use books, we must close our eyes against the light that is beaming upon us from other sources; or that we must become mere theorisers, and the victims of ruinous experiments. What does a man lose his own common sense, his prudence and his judgment, whenever he takes up an agricultural paper, or opens a book upon hnsbandry? Cannot one make himself acquainted with the doings of others, without losing his power to judge whether it would be well for him, in his circumstances, to copy their examples? Our brains are not so weak as this. The

knowledge acquired from books does not make us all mad. But if it did, there would be more zest and true enjoyment in the learned madman's course, than in that of him who has learned not, and who thinks that books cannot make him wiser. I ask what book-farming is? Common book-farming is, learning by means of books, new facts, opinions, results of experiments, modes of operation, and the using such parts of the information as can be turned to profitable account in our individual situations.* If this be folly we are content to be called fools. An agricultural paper will be worth to you every month, if not every week, more than its annual cost.—*Mr. Putnam's Address.*

Follow fashion, if reason leads her; when she don't, kick fashion out of doors, or else—she will turn you out.

*From the Olive Leaf.***Bone Manure.**

We wish to call the attention of our agricultural readers to the importance of using bone manure.

Pulverized bones have been long used in England, and are there considered a most valuable manure, for all light loams and sandy soils, and we are credibly informed that many of the most intelligent farmers in New England, seek after them with avidity and believe them to be a most valuable manure. We see no reason why they should not be so considered.

Bones contain in great abundance the elements necessary to the formation of good manure. They are comparatively cheap. Stable manure in this city and vicinity costs the farmer including its first purchase and expense of transportation from four to five dollars per cord.

We are informed by the agricultural commissioner for the State of Massachusetts, that land may be manured with the ground bones for one third of the expense of stable manure, and that its actual improvement of soil will be much more permanent.

Of the quantity to be applied, no definite rule can be given, but it must depend upon the soil, situation &c. From 25 to 50 bushels per acre are not unfrequently used. Forty bushels is considered a good dressing for an acre. This quantity can be drawn by one horse at a single load, and may be applied to the land with greater facility and with less labor than any other kind of manure.

Bone has been used with great success when applied to grain or grass land, and also when applied to the root crop, such as ruta-baga, turnip, &c. An application of 35 bushels per acre will, we are informed, produce good crops of corn. It is an excellent manure for land subject to drought; and crops raised upon it have been known to do well during a very dry season, while other crops similarly situated and dressed with common barn manure, have failed. Unlike most every other

kind of manure it contains no seeds of weeds

The mode of application is various.—They may be sown broadcast or placed in the hill or drill. The latter mode, we believe is considered preferable. In either case they ought not to be buried deep. They are said to be best applied when mixed with mould, or compost, and left a few weeks to ferment.

Testimonials as to the great utility of bone manure, can be obtained from intelligent farmers in the vicinity both of Boston and New York, where it has been extensively used, and several gentlemen in this vicinity, who have, during the last year, used the ground bones, speak of them in high terms as forming a most excellent manure.

If therefore our farmers and market gardeners wish to supply themselves with a cheap and valuable manure, we think we can with confidence recommend the ground bones to their use.

From the Farmer's Cabinet.

Farmers' Mutual Insurance.

It is a gratifying fact that a deep interest is beginning to be felt among the farming community in relation to the plan of Mutual Insurance against loss by fire, which was recommended in my 15th number. (See Farmers' Cabinet, vol. iii., p. 44.)

Since that article was written several local societies have been formed, and are now in successful operation. A number of others are being formed on the same plan. And if I may be allowed to judge from the numerous inquiries which reach me from various quarters, there are many more in contemplation. In order to afford a summary answer to these inquiries, and to extend a knowledge of the plan as wide as possible, I have determined to furnish for the ensuing Cabinet a Form of a Preamble and Constitution for such a society, together with some of its most obvious By-Laws, and a few explanatory remarks. If the proposed form

does not exactly meet the views of those for whom it was prepared, it may still aid them in the preparation of a better one.

CONSTITUTION OF THE FARMERS' MUTUAL INSURANCE SOCIETY OF

* * * * *

Exposed to the continual liability to loss from fire—a loss always inconvenient, and often irretrievable—we are sensible of the importance, and desirous of securing the advantages of an insurance against such loss. We also believe that the only true foundation of Insurance is Benevolence—and its legitimate object assistance in distress. We, the subscribers, do therefore associate together under the name and title of "The Farmers' Mutual Insurance Society of * * * *," for the purpose of mutually insuring each other against loss from the destruction of property by fire. And for the accomplishment of the same, we do hereby mutually bind, and severally obligate ourselves each unto the others for the full and faithful performance of our duties as members thereof, agreeably to the following.

ARTICLES.

Article 1.—Any person residing and holding property in the township of * * * * may become a member by signing this Constitution—paying twenty-five cents into the treasury—and otherwise complying with its rules and regulations. But any member may be expelled for non-compliance.

Article 2.—The officers of the society shall be a President, Secretary, Treasurer, three Managers, and six Appraisers, who shall severally perform the duties usually appertaining to their offices, and such other services as it may direct.

The President and Secretary shall be *ex officio* President and Secretary of the Board of Managers.

The Managers and Appraisers shall each have power to fill vacancies in their respective Boards.

Article 3.—The members shall enter

their property to be insured with a valuation thereof, on the books of the society—and when any property so entered shall be destroyed by fire, such valuation shall be made the basis of a tax to remunerate the loss. *Provided*, That when property is exposed to inordinate risk, the society shall have power to impose an additional tax in proportion to its increased liability.

Article 4.—In all cases of damage from fire, the Appraisers shall determine the amount of loss actually sustained—but the society will in no case pay more than the insured value of the property destroyed.

Article 5.—The insurance shall be considered perpetual, only subject to adjustment when either the managers or owners shall desire it.

Any one may withdraw from the society at the end of the year—not being in arrears.

Article 6.—The society shall meet annually on the second seventh day in the fourth month, at which time the officers shall be elected.

The Managers may call special meetings when necessary.

Article 7.—The society may make any By-Laws, Rules and Regulations for its own government, not inconsistent with this instrument.

Article 8.—This Constitution may be altered or amended with the consent of any annual meeting—Provided, such alterations and amendments shall have been minuted and referred thereto by a previous annual meeting.

Done at , this day of the month, one thousand eight hundred and , signed by .

The foregoing Constitution is intended briefly to declare the *principles*, and to confer the *powers* of the society. The execution of them must be governed by something like the following

BY-LAWS.

1. The members may enter any or all of their buildings, either with or without the contents. A landlord may enter the

buildings—a tenant the property contained in them.

2. All property shall be classed and considered either ordinary or hazardous, according to its liability to fire.

First.—Ordinary.—This class shall include all common farm buildings, such as houses, barns, carriage houses, granaries, &c. Provided, That barns unprotected by lightning rods shall be subject to an additional tax of 25 per cent.

Second.—Hazardous. This shall include mills and manufactories, malt stores, breweries, mechanics' shops, stores, &c.—all of which to be subject to extra taxation, according to the following scale. (This must be fixed by each local society.)

3 In all cases where the rate of taxation is not determined, the Managers shall have power to settle the terms of admission.

4. The managers shall provide suitable books wherein the Secretary shall enter the names of the members, with a specification of their property, designating each building and contents, and the respective values at which they are insured.

When subject to extra taxation, the rate thereof shall also be entered, and the equivalent taxable value carried out.

An entry of the withdrawal or expulsion of a member shall also be made on the book.

The Secretary shall furnish each member with a transcript of his entry if demanded.

5. The liabilities of the members shall commence and determine at 12 o'clock at noon, on the day when their names are entered, withdrawn, or erased.

6. The minutes of the Board of Managers, and statement of the Treasurer's accounts shall be submitted to each annual meeting.

7. When any member sustains a loss from fire it shall be his duty to give immediate notice thereof to the President or Secretary, who shall furnish him with an order on the Appraisers, requiring them to view the premises, and after

hearing the necessary evidence, to value and determine the amount of loss actually sustained—not exceeding the insured value—and make report within ten days.

Two-thirds of the Appraisers shall be a quorum, provided they all sign the report.

8. On the reception of the Appraiser's report; the Managers shall proceed to levy a *pro rata tax* on the insured value of the members equal to the adjudged damages, and sufficient *per centum* for collecting the same. They shall also appoint a collector.

The Secretary shall furnish the Treasurer with a duplicate of the tax, and shall give public notice by six or more hand-bills, requesting the members to pay in their respective dividends to the Treasurer within twenty days. The Treasurer shall make a deduction of the *per centage* for collecting in favour of those so paying.

At the expiration of the twenty days, the President shall issue his order to the collector to collect the out-standing dividends, and pay them over to the Treasurer within thirty days.

9. The President shall give the sufferer an order on the Treasurer for the amount due to him, payable within sixty days from the occurrence of the fire.

10. If any member shall neglect or refuse to pay his tax—and in due process at law does not settle the same to the satisfaction of the Managers, they may erase his name from their books, and he shall not be re-admitted into the society until he has paid his arrearages with interest, and obtained the consent of two-thirds of the members present at an annual meeting.

The plan of insurance here proposed is at once simple, economical and effectual. Unincumbered by the management of funds or high salaried officers, it nevertheless affords the best possible security for a remuneration of losses from fire while the insured pay no more money than what is actually lost, and pay it directly to the loser. He contributes no-

thing to the usurious stockholder in form of exorbitant dividends.

It will be observed that the proposed forms are intended for distinct township organization. I would strongly urge the propriety of this method in preference to more extended associations, even

where the number of members in a township may be small. If one such township society should feel too weak to sustain a heavy loss without too much indemnity, I would advise that two or more companies should form a *union* for their mutual help, so conditioned that they shall each contribute to any loss which may occur, in proportion to the taxable amount on their books. Thus every township will transact all the business within its own limits, and the *union* will possess abundant means to meet whatever losses may occur.

I am happy to find that the plan of distinct township societies, with unions where necessary, has been favourably received by the agricultural community wherever it has been proposed and clearly understood.

New Garden, 2nd me. 26, 1840.

Resources of Africa.—The immense resources of the African continent are little understood in this country. Gold, ivory, palm oil, drugs of various kinds, and valuable wood, together with other productions, which constitute articles of traffic. If the great rivers of the continent were explored by steamers, the interior no doubt would be found to be rich in valuable commodities; and a regular trade being once established, the supplies of various productions for the purposes of commerce would be likely to become more and more steady and abundant.

There are 12,000,000 barrels of flour consumed yearly in the United States, which at \$5 a barrel, is \$60,000.

The distance from Liverpool to Halifax according to the log of the *Unicorn* is only 2202 miles--from Halifax to Boston 395.

From the report of the State Geologist.

Physical Geography & Geology of Fred'k & part of Carroll counties.

The physical geography as well as the geology of Fred'k. county is so well defined within its ancient boundaries, that it becomes necessary, for the sake of perspicuity and precision, to include in the description that is about to be given of this portion of the State, a part of Carroll county. The extent of Frederick county, as recently divided, is computed at five hundred and sixty-one square miles, or about 359,000 acres; and the portion allotted to Carroll is 178,-560 acres, or about 279 square miles. The whole of this tract of country lies between two prominent ridges, Parr's ridge on the eastern side, and South mountains to the west, being moreover traversed nearly longitudinally by another ridge called the Catoctin mountains, second only in importance to the South mountain, and a spur of which has been more recently termed the Chapel ridge. There are minor chains of hills, on the western side, at the foot of one of which the Monocacy flows as far as Buckey's-town, where it issues through a gorge, takes the eastern side, along which it runs for a few miles, when the chain apparently stops. Towards the mouth of the Monocacy, a very prominent feature in the physical geography of the county presents itself in an insulated saddle-shape mass of mountains, known as the Sugar Loaf mountain, the geological character of which distinguishes it from all the rest. Its geology will be given in another place. The Linganore hills are also worthy of notice, in consequence of their mineral wealth.

The region of country now under consideration, is known to embrace some of the most valuable and productive soils of Maryland; and these are not, as commonly, confined to the borders of streams but spread over plains and hills, that beautifully diversify its aspect. The country is well watered, the principal stream being the Monocacy, already mentioned, flowing from north to south, and

emptying into the Potomac, with many tributaries that supply it from the east and from the west. The principal of these, beginning at the south and east, are; Bennet's creek, at the foot of the Sugar Loaf Mountain; Bush creek, in the valley of which is the location of the Baltimore and Ohio Railroad; the Linganore, with numerous important feeders; Izrael's creek, flowing through a flourishing settlement; Sam's and Little Pipe creek, running through the most productive portion of Carroll county; and finally, Big Pipe and Piney creeks, that afford a great abundance of available water power. These streams are on the eastern side of the Monocacy, and have their head-waters on Parr's ridge. On the western side beginning at the north, there is Tom's creek, running south of Emmittsburg, into which empty its principal branches, Middle Creek and Flat run; Owings' creek, and that takes its rise in Harbaugh valley; Hunting creek, whose sources are in the South Mountain; Fishing Creek; the Upper Tuscarora, Carroll's creek, upon which Frederick-town is situated; Ballenger's creek, all emptying into the Monocacy; and the lower Tuscarora, that empties into the Potomac. These are the main streams that find issue through the valley of Frederick town, properly speaking. On the west side of the Catoctin, the principal stream is the Catoctin, with one main tributary, Middle creek, near which is located the village of Middle-town, that has given name to the valley, though it would seem more appropriate to call it the Catoctin valley. Another peculiarity in the physical geography of the country is the occurrence of copious spring especially in the limestone regions, that are capable of turning mills a few hundred yards from their sources.

To complete a description of the physical geography of this county, it is now necessary to refer to its geological construction. Parr's Ridge is composed principally of slate rock, the primary argillites, traversed by veins of quartz, and is covered chiefly with a growth of

Chesnut and a few Oaks. No granite of the Sugar Loaf mountain, in an opposite rocks occur west of the Ridge, but the site direction, occupies an area of about secondary chains of hills consist of tal- 10,000 acres, presenting a body of wood- cose slates, of various colors, flanked by land, consisting of a fine growth of ches- ledges of compact limestone, also vari- not, among which there are some fine ously colored; and this latter rock fre- pieces of timber, composed of chesnut, quently becomes the predominating one and black oaks. The upper portions of in nearly all the transverse valleys, where the mountain are covered principally with the superior character of the soils is in- young chesnut, and towards the summit dicated by the growth of timber, which there are pines. In this region the rock consists chiefly of oaks, poplar, walnut and hickory, with large beach trees along the water courses. Limestone rocks oc- cur likewise in elevated positions but rarely form distinct hills, the ridges con- sisting almost invariably of slate rocks, traversed by very large veins of quartz. A rock consisting of carbonate of lime and talc recurs frequently in the Linganore hills, and being very compact, has more effectually resisted disintegration than the ordinary slate, the consequence of which is, that wherever it predomi- nates the country is more rugged and its aspect more broken. It is in this rock that the veins of sulphuret of copper have been discovered. The Linganore settlement, as it is termed more full des- cribed, is a hilly section of the country traversed at its N. E. end by several streams which, when united, form the Linganore proper. The branch nearest Liberty is called the Dollobide, the next the Linganore, upon which Unionville is located; a little below it receives Talbot's Branch, flowing through a narrow valley of rock answering precisely the description great fertility. After crossing a ridge, the head waters of two other branches are reached called the Beaver Dams and Warren's Run, which at a short distance, unite to form what might be termed the South Branch of the Linganore. Those two branches of the creek unite about five miles from its mouth, at the bridge on the road from Liberty to New Market.—The streams just mentioned afford a considerable amount of water power, and the country which they traverse is generally well timbered in oaks, poplar, chesnut, &c. The whole mass

consists of compact limestone, also vari- not, among which there are some fine ously colored; and this latter rock fre- pieces of timber, composed of chesnut, quently becomes the predominating one and black oaks. The upper portions of in nearly all the transverse valleys, where the mountain are covered principally with the superior character of the soils is in- young chesnut, and towards the summit dicated by the growth of timber, which there are pines. In this region the rock consists chiefly of oaks, poplar, walnut and hickory, with large beach trees along the water courses. Limestone rocks occur likewise in elevated positions but rarely form distinct hills, the ridges consisting almost invariably of slate rocks, traversed by very large veins of quartz. A rock consisting of carbonate of lime and talc recurs frequently in the Linganore hills, and being very compact, has more effectually resisted disintegration than the ordinary slate, the consequence of which is, that wherever it predomi- nates the country is more rugged and its aspect more broken. It is in this rock that the veins of sulphuret of copper have been discovered. The Linganore settlement, as it is termed more full des- cribed, is a hilly section of the country traversed at its N. E. end by several streams which, when united, form the Linganore proper. The branch nearest Liberty is called the Dollobide, the next the Linganore, upon which Unionville is located; a little below it receives Talbot's Branch, flowing through a narrow valley of rock answering precisely the description great fertility. After crossing a ridge, the head waters of two other branches are reached called the Beaver Dams and Warren's Run, which at a short distance, unite to form what might be termed the South Branch of the Linganore. Those two branches of the creek unite about five miles from its mouth, at the bridge on the road from Liberty to New Market.—The streams just mentioned afford a considerable amount of water power, and the country which they traverse is generally well timbered in oaks, poplar, chesnut, &c. The whole mass

is more prone to disintegrate, assumes the character of sandstone, or rather is a quartzite, yielding a sand that at one time was used in the manufacture of flint glass.—The basis of the Sugar Loaf Mountain is a rock composed of talc and granular quartz; it is the *quartz talcique* of some French geologists, and is classed by Mr. Brongniart among his *hyalomictic*s. It may be proper to mention this, as the rock which has served for the construction of the beautiful aqueduct over the Monocacy has been variously denominated in the reports of Engineers, and always incor- rectly. It has also been asserted that there was no trap rocks in this section of the State. Well characterised trap rocks, designated commonly as iron stones from their toughness, are frequently met with, breaking out from between not only the layers of slate, but even amidst the shales and sandstones, among which are found the first evidences of a change in the geological transitions of the country. Back of Woodboro' there is a dyke, forming a distant though low ridge, consisting of a rock, answering precisely the description great fertility. After crossing a ridge, we have of the *Dolerite* of Brongniart.—This rock protrudes through the lime stone; is very tough, and in its progress of disintegration, breaks up into rounded masses that exfoliate concentrically. It occurs north of Emmittsburg, where it presents itself in rounded masses of va-rious sizes, some weighing several hundred tons, and having the appearance of bowl-shaped, though, taking all the circumstances together, they are more probably disintre-gated masses in place. This rock is easily

fractured, works well, and has recently been employed as a building material.—It is extensively used in the construction of the Gettysburg Rail Road. In the upper part of this region, north of Pipe creek, and forming the northwest corner of Carroll county, the prevailing rock is a red sandstone, which may be further designated as *cupreous*; there being frequently seen disseminated through it particles of carbonate of copper. Its disintegration yields a red sandy and sour soil, the prevailing growth upon which is the oak, gum, pine and hickory, with some locust. The rock itself has a loose texture and is very porous, which renders it necessary, when wells are sunk into it, to carry them down to a great depth, usually 60 to 80 feet, in order to secure a constant supply of water. The well in the centre of Taneytown is 95 feet deep. In the fork of the two Pipe creeks a body of breccious limestone has been reached at the depth of 14 feet. What precedes, relates to the geology of that portion of Frederick and Carroll, lying between Parr's Ridge and the Monocacy.

On the west side of the Monocacy, embracing the whole of the Fredericktown valley, the rocks are mostly compact blue limestone, red sandstone and red shales, that furnish soils of various degrees of productiveness, to be more particularly described under another head. On the western side of the valley, towards the foot of the Catoctin mountain, both the limestone and red sandstone become breccious, consisting of rounded and irregular pebbles of limestone, shale, and sometimes silicious stones, bound together by a calcareous cement. The pebbles of limestone are of different colors, presenting a variety which is not observed in the adjacent limestone rocks, and can only be traced in some that are at a considerable distance, and separated from the breccia by a barrier of mountains. This breccia, which has received the popular name of Calico Rock, and has been worked into rock is a compact curite, and towards the magnificent columns that decorate the Hall of Representatives at Washington,

extends in Md. along the eastern base of the Catoctin into Pennsylvania, to the north, and to the south, it is said along a corresponding ridge in Virginia.—This rock forms a remarkable feature in the geology of this part of the country.—The theory of its occurrence will form the subject of a separate chapter, that belongs more properly to the General Report.—A large portion of what has been termed the Chappel ridge is composed of this rock, which mainly contributes to the irregularity of the surface of the valley, the most of which, though rolling, can hardly be said to be hilly. The blue lime stone of the valley, in several places, is observed to be considerably disintegrated.—Thus, within a mile and a half of Frederick city, there is a great sand hole, from which the inhabitants are supplied with a calcareous sand, used for building and other purposes. The rock where the sandy portions are removed, exhibits a surface apparently water-worn; but, in some places, it is discovered that the disintegration is gradual, from a compact lime stone to a perfectly granular and friable mass of calcareous sand. Amongst this sand there are small veins or seams of brown haematite. North of Emmitsburg the red slate graduates into green and blue slates and into clay stone.—Ledges of trap rock are also frequently met with, and it is amidst these slates that the *dolerite* rock, previously referred to, occurs.

The Catoctin ridge forms a chain of hills spurting from the South mountains, that is undoubtedly composed of primary rocks. The direction of this chain is nearly due north and south, and its northern extremity nearly coincides with the boundary line of our State with Pennsylvania. The rocky base of this chain is a talcose slate, variously modified and interfered with by other primary rocks. At the Point of Rocks, which is the southern extremity of the Catoctin chain, the rock is a compact curite, and towards the summit it is a quartzite, apparently overlying or wedged into the talcose slate

On the west side, at what is termed the Upper Point of Rocks, the slate is intermixed with limestone. In the gap between Frederick and Jefferson, the rock which is there quarried, is a mixture of quartz and mica, the true hyalomictite of Brongniart. On ascending the east side of the ridge on the road to Middletown, the same kind of slate traversed by large veins of quartz succeeds to the limestone, and graduates into a rock composed of quartz and epidote, when it loses its slaty structure. The massive of rocks known as the "High Knob" is of talcose slate; but the flanks of the mountain present masses of rocks composed of quartz, epidote and calcareous spar, in various conditions of admixture. In the gap through which flows the head waters of the Upper Tuscarora, the large masses that seem to form the structure of the chain, are quartzite frequently traversed by veins of milk-white quartz; but this rock in its upper bands takes on a slaty structure, enveloping granular particles of greasy quartz; whilst some loose masses afford larger slabs of a decided talcose slate, of a green color. It is in the quartz veins of woodland, consisting of white, black and the talcose slate that veins of native copper chesnut oaks, chesnut, poplar, hickory, have been detected. On entering Harman's gap the quartzite is again the predominant rock, but on ascending it passes into a mixture of talc and quartz, and finally graduates into a well defined talcose slate. Approaching the culminating point of the ridge, the

rock is a compact claystone, rendered porphyroidal by imbedding very small crystals of feldspar: it subsequently takes on the character of an amygdaloid containing spherical particles of carbonate of lime, and occasionally crystalline particles of epidote.— Towards the northern extremity of the chain, the quartz and epidote rocks are more abundant, but the quartzite is still the predominant rock. From these circumstances it is manifest that the chain of the Catoctin mountains is a mass of primary rocks flanking to the west a valley composed of rocks belonging to a more recent geological epoch. At the base of the ridge on either side, there are numerous localities, some of them affording extensive deposits of iron ore, principally of the variety, known as the argilaceous oxide, or iron.

The Catoctin ridge is wooded mainly with chestnut, of which there are to be seen some magnificent groves, and that valuable species of oak—the chesnut leaved or rock oak—the bark of which actuates a very im-

portant branch of the industry of this section of the State. As undergrowths, especially on the flanks of the mountain, there is the laurel (*calmnia*) and the dwarf oak, (*quercus chinquapin*); towards its base, the white and black oak, hickory and locust, with chestnut; and in the transverse valleys, along the water-courses, splendid specimens of beech, walnut and locust, together with the spruce pine and cucumber tree, (*magnolia acuminate*), the latter having been observed, more particularly, in the gap of Owing's creek.— It is in this latter direction that we meet with the beautiful little valley known as Harbaugh's valley—extending in length about five miles, on an average; breadth one mile. It is watered at its south east end by the head waters of Owing's creek, and at its north west termination by a small branch emptying into Tom's creek. The predominant rock in this valley is epidote, traversed by veins of quartz and imbedding crystals of sulphuret of iron. This valley occupies the angle of the fork formed by the spurring of the Catoctin ridge from the South mountain, and is surrounded by hills, the flanks of which are covered by valuable tracts of woodland, consisting of white, black and maple, walnut, dogwood, &c. It is in a thriving state, and its present agricultural condition and susceptibilities to further improvement will be stated under the head of the agricultural resources of Frederick county.

The flourishing valley of Middletown remains now to be described, over which there is an extensive and magnificent prospect from the summit of the pass through the Catoctin ridge. The valley lies within the fork of this latter ridge, and the South mountains; it is of a triangular shape, its longitudinal extent being about 30 miles, on an average width of four miles, and its greatest breadth along the Potomac is nine miles. In its upper portion it is mountainous and rugged, though cultivated and highly improved. At its southern extremity the surface of the country is rolling but not hilly. The greatest portion of this valley is based upon a talcose slate, traversed by veins of quartz, which by its decomposition, furnishes a chocolate colored soil. Wells sunk through this rock, at the depth of 30 feet, yield water that is hard, owing to the presence of magnesia; but there are at the foot of the mountains numerous and abundant springs that furnish a great supply of delicious water. At the foot of the South moun-

tains, that form the western boundary of the valley, there is the recurrence of the same rock previously described, composed of grains of quartz, enveloped and bound together by talc. This, by its disintegration, supplies a thinner and more siliceous soil. The tracts of woodland on the hilly parts of the valley consist mainly of oaks, hickory, poplar and walnut, and on the high banks and slopes of the Catoctin creek, there are seen large specimens of oak, walnut and beech. The only appearance of limestone in this valley has been already adverted to as occurring at the western foot of the Catoctin, on the banks of a small stream, that has received the name of Poplar Branch. Its location is adjoining the Chesapeake and Ohio Canal, near the mouth of the Catoctin creek.

A breccious rock, having the same relative geological position as the calcareous breccia previously described as occurring on the western verge of the Frederick valley, at the junction of the red sand stone with the limestone, is met with in Carroll county, on the eastern verge of the same formation, where it meets slate rocks with veins of quartz. It there forms a siliceous breccia, analogous in character to the calcareous breccia; and its graduation from a breccia to a red sandstone, covered by gravel is obvious at many spots.

Profits of Farming.

How very simple and profitable to keep farm accounts after the manner of those given below. It surely could not fail to be attended with pleasure and profit, for any man to know what is the exact annual reward of his labor.

Against Extravagance of Living and Building in the Country.—“In order to show the contrast which exists in the products of farms, under the new and old systems of husbandry, we quote two cases of products under the new system. In neither of these cases were the lands of great natural fertility. The first farm is situated on a sandy pine plain, which until lately, was considered of little value for husbandry.—Forty years ago these lands sold for three dollars an acre. They now sell at 60 to 100 dollars an acre. The other farm is situated in the neighborhood of Poughkeepsie, N. Y., and if we are correct in our recollections, a part of it was in old field or commons in 1801—2. Samuel T. Vary’s farm lies on the Kinderhook plains. There are 145 acres under cultivation. It was worked in 1835 by Mr.

Vary and sons. His total expenditure, that is, money laid out for his family and farm, amounted to \$385 75. After speaking of the depredation of wire worm, early and late frost, and other drawbacks with which farmers are ever afflicted, Mr. Varian proceeds to give the following statements of

Products and sales of the Farm in 1835.

12 calves,	\$37 89
196 lbs. butter at 20 cts.	39 00
1549 lbs. cheese at 8 cts.	123 92
30 lambs at 15s.	56 25
850 bushels of oats, at 25 cts.	212 50
375 bushels of potatoes, at 25 cts.	93 75
20 tons of hay, at \$15 per ton,	300 00
72 bushels onions, at 50 cts.	36 00
500 do. corn, at 84 cts.	420 00
220 do. wheat \$1 40,	308 00
4 cows, beef,	198 00
2 oxen and 2 steers,	260 00
7 shoats,	18 14
1440 lbs. pork, at 7 cts.	88 00
 Total value,	\$2,283 25
Deduct money paid out,	385 75

Leaving a balance of \$1,897 50

The other case is that Mr. Davis Harris on 144 acres. He gives the following as the proceeds of his farm in 1835:

190 bushels of wheat at \$1 25	237 50
155 do rye at 94 cts.	155 10
209 do corn at 75 cts.	163 62
700 do oats at 50 cts.	350 00
7 live hogs,	40 00
3 calves,	9 00
75 tons of hay,	1,558 50
Advance on 26 sheep,	65 00
Received for pasture and feed exclusive of my own stock,	60 00

Expense for labor, &c. \$2,730 12
275 00

Nett profit, \$2,455 12

Thus Mr. Vary’s farm afforded him nett annual profit of about \$13 08 per acre over and above the amount paid out for his family, and for farm labor &c., and Mr. Harris’s gave him a nett profit of about \$17 16 per acre, over and above his farm expenses.

Want of Confidence in Mankind.—We should not despair of the goodness of the world, if we do not happen to see it immediately around us. The atmosphere is still blue, though so much of it as is enclosed in our apartments is colorless.

From the Cultivator.

The Root Culture.

MR. EDITOR:

As you are to extend your usefulness to the farming community, by uniting with the Cultivator, I am disposed to go with you with my views occasionally. While you have been going through with nine volumes of the Farmer, I have received each number with the expectation to be well compensated for the trifling expense. I have perused its pages with pleasure and no small profit. The culture of roots has received considerable attention, but the subject has but just begun. I am of the opinion that in all grain growing districts the root culture will be considered second to no other crop, except wheat; not that roots will be turned to money as corn, barley and oats, but will aid the farmer to extend his wheat crop and increase his stock of cattle, sheep and hogs, and thereby increase the quantity of manure. With a good supply of manure, the root may be increased so that both sheep and hogs can be better carried through the winter on straw, chaff and roots than on hay and grain, and at one half of the expense. Ruta baga for cattle, mangel whurtzel and sugar beet for sheep and hogs. Before we commence with roots, we must see if our soil is well adapted to roots. The turnep requires a sandy soil, but will make fair returns on a gravelly loam. Where clay, or clay loam, are the principal parts, turneps will not make good return. The mangel wurtzel or sugar beet will do well on clay loam. Clover sod has been recommended for ruta baga. If it is free from other grasses it will do well; if made rich, twenty-five loads of manure to the acre has been recommended; if it is short, unfermented stable manure it will do. In wheat growing districts, where straw is freely used in the stable and yard, forty or fifty loads to the acre will well pay in the increased size of the roots. The 20th of June has been recommended as the best time for sowing ruta baga; for western New-York it is too late. The dry and hot sun of Ju-

ly, gives the turnep fly a good chance to destroy the tender plants. The first of June will give a better crop. The average of seasons, if planted the middle of May, they will be less liable to be injured by the fly; but in thus early planting they are more subject to run to neck and top, and are somewhat stringy, and not brittle and sweet as those planted the first of June. Some have raised their seed; such seeds run more to neck and top, and the roots are more branchy. One pound of seed to the acre is as good as two. If the fly attacks them they will as soon destroy them when two pounds are sown as one. I have tried manuring in the drills and spreading the manure over the ground. When I have a good supply of manure I prefer spreading. It is less labor and will do as well. As soon as the manure is spread, plow it under as smooth as possible—then roll and harrow with a light fine-tooth harrow, till it is completely mellowed; then we are ready for the seed, which should be sown the same day; rows twenty-eight inches apart, with a drill that can be built for \$2.50. I can sow as fast as I can walk. As soon as they are up so as to be followed in the row, they should be drest out by going through with the cultivator or shovel plow and hoe; at the second dressing, they should be thinned out so as to be one foot apart, and after that they will want but little attention, if the land is not weedy. Many neglect hoeing too long, and then it is a slow business, and the turneps become stinted, which is very injurious to them.

Your very obedient servant,
RAWSON HARMON, Jr.

Dry rot may oftentimes be prevented in living trees if the wounds are carefully covered with a composition made of rosin, tallow, bees wax, and ochre melted and mixed well together—and where it is necessary, for want of time in the spring, to resort to winter trimming, this method of prevention should be resorted to. It is cheap, simple, and adheres to the wood, excluding moisture until it is healed over.

Sorrel.

A great pest on the farm is the common sorrel, not only being useless in itself, but occupying ground which might be filled with profitable herbage. Sorrel too, while it springs from sour soils, contributes to increase that sourness, by depositing in the earth the acid which the plant has the power of secreting. To destroy sorrel it is only necessary to destroy or neutralize the acid essential to its growth; and this is fortunately within the power of every farmer by the aid of lime. Lime and sorrel cannot exist together; the alkali of the one is fatal to the acid of the other, and where the sourness of the soil is corrected, the sorrel will disappear as a matter of course. A writer in the Cabinet says:

"We had a few acres infested with sorrel much to our inconvenience; on a part of this we spent sixty-six bushels and two-thirds of lime to the acre, on the balance we spread two hundred bushels of ashes.—The sorrel on the limed part has nearly disappeared, while on the portion on which ashes were spread, it is as thick as ever."

Le CONTEUR ON WHEAT.—No individual living has made as many experiments with wheat, has done as much to determine the qualities and worth of the many varieties of this plant, or has so well shown its habits, and the soil required for its production in perfection, as Le Conte of the Isle of Jersey. His essay on the several topics connected with the management of the wheat crop, is of great value to the practical as well as the scientific farmer, as showing some of the many results he arrived at, in the course of his investigations.—He says :

"It is perfectly true, however we may account for it, that all plants become tired of one soil, and one manure. They like the human race, have their appetites and loathings, and a person that would be forced constantly to eat the same kind of food, would not only infallibly sicken of it, but would most likely, suffer in his health. So it is with the cultivation of wheat, or any other plant. The best cultivator of Lucerne I have ever known whose practice extended over forty years experience, assured me, that until he adopted the mode of giving the plant fresh food yearly, he was never able to make it produce as he has since done. One year it was dressed with decomposed ma-

nure; the next, with ashes; the third with salt; and the fourth with lime. I have applied this principle, and this system to wheat.—That which is grown on land manured from the mixim or dung heap one year, becomes seed for land prepared with lime; that again becomes seed for land dressed with ashes; then for land dressed with mixed manures, and so on. Vary the food or stimulants of the wheat plant as much as possible hence, giving a good variety of every chance of finding a new soil on each occasion, or sowing."

How to make good Cider.—About 100 miles up the Illinois river, at a place called Phillips Ferry, I arrived one evening to "wait for a boat" and being weary and hungry withal, the good woman set before me the best her house afforded. She was from Ohio, and there had learned the mode of preparing all kinds of preserves, and on her table were plums, peaches, apples, raspberries, currants &c. I told her of the excellent cider I drank at Natchez; she said she came from the place where they made it, and this, she says, is the operation.

Take the cider from the press, before it ferments, at all, put it in a clean kettle that will hold a barrel, heat it until it "just boils," and no longer, immediately turn it hot into a clean barrel, add to it a table spoonful of pearlash, cork it up and roll it into the celiar, and when you have occasion to use it, you will find it clear, sparkling, and delicious, without a particle of "vinegar sourness." Add nothing to it except the pearlash, neither water nor spirits. Be careful to boil it not a moment after you see the first bubble, for it may get burnt, and of course spoiled.

I gave the directions to a friend who made a keg of cider in this way last year but he "boiled it a little," and it got the taint of boiled cider, but in other respects it was good. Perhaps some of your readers would like to improve the quality of their "hard cider," if so, you can best judge of the propriety of giving the above recipe publication.—*Boston Cultivator.*

GARDEN WHEAT.—We have in our possession some heads of the garden wheat, as specimens of the productions of the present season. They measure near six inches in length and are very full. They grew on the place of Moses Worthington Esq.—Heral

CURE FOR SHEEP POISONED BY "LAMB-KILL."—In the spring of the year sheep and lambs are very apt to eat the green leaves of the low laurel, or lamb-kill, as it is sometimes called.* This brings on a retching or vomiting of a greenish fluid which the sheep again swallows down. The animal begins to swell and becomes stupid, refuses to eat or drink, and finally dies. As soon as a sheep is discovered to be sick, and to throw his fluid above mentioned, fix a gag in its mouth, by taking a short stick or corn cob, tie a string at each end—put it into the mouth and pass the string up over the head of the sheep; so as to keep the gag in, and the mouth open; this prevents them from swallowing. A dose of weak liquid ammonia is very good. Roasted onions put under the fore legs are also beneficial. A communication by Mr. Newman, of Worcester, Mass., in the last number of the New England Farmer, recommends a strong decoction of the bruised twigs of white ash given in doses of two spoonfulls to a sheep especially if administered within twenty four hours after the sheep has eaten the poison.

For some reason or other, sheep are not so apt to get poisoned up east here, as they are down west, although we have an abundance of both sheep and laurel. Yet we have seen a whole flock here, prostrated by eating the leaves of the plant in question, and some of them died in spite of all our care.—*Maine Farmer.*

NEW WAY OF RAISING BEETS.—A writer in the Farmer's Cabinet says that the best crop of beets he ever raised was in alternate rows with corn; the corn was a full crop, and he obtained 300 bushels of beets to the acre besides. The shade of the corn seems to be useful in dry weather, as the beets with the corn did better than others in an open patch alongside. This was practiced in Pennsylvania, where it may be more successful than in colder climates; but we would suggest to farmers who have a warm, dry soil, an experiment on a small scale.—*Yankee Farmer.*

Churning Butter.—Every good housewife knows at times, from peculiar causes, most generally extra sourness or bitterness of the cream much difficulty is experienced in making the cream into butter. A writer in the Indiana Farmer, recommends the following course in such cases. We have

for years used soda, or saleratus, for the same purpose, and found them usually successful.

"I wish to inform my sister butter makers, of the means I used which so successfully removed the difficulty; I churned perhaps three hours to no purpose, and tried to think of something that I had read in the Indiana Farmer, or some other periodical. I could not remember precisely, but I recollect the reason stated was the cream being too sour, I then thought of soda, and dissolved a large tea spoonful in a pint of warm water, and as I poured it in churning at the same time, it changed in a moment and gradually formed into a beautiful solid lump of sweet butter."—*Ane. Far.*

Profit from Apples.—Gov. Hill says, in his Monthly Visiter—"Grafted winter apples sell quick in the interior at the price of a dollar a bushel. A single acre of ground may be made to produce five hundred bushels of apples in a season. The same acre planted at the same time with potatoes may produce one hundred and fifty bushels, or it may turn out thirty bushels of corn or oats, or a ton and a half of good English hay." The apples, it seems to us should induce farmers to turn their attention to the subject more generally than they do.

Alpine Farmers.—The farmers of the Upper Alps, though by no means wealthy live like lords in their houses; while the heaviest portion of agricultural labor devolves on the wife. It is no uncommon thing to see a woman yoked to the plough along with an ass, while the husband guides it. A farmer of the Upper Alps accounts it an act of politeness, to lend his wife to labor for a neighbor who is too much oppressed with work and the neighbor, in return, lends his wife for a few days whenever the favor is requested.

Ashes for Fruit Trees.—A sprightly gentleman of more than "three score and ten," "with alert step and quick eye" for observation, told us that he had known a man make and preserve in a flourishing productive condition, an orchard of apple trees, on originally very poor ground, by every year sprinkling around each tree, to the circumference of the extent of its branches, half a bushel of ashes.

COMMERCIAL RECORD.

FREDERICK PRICES CURRENT.

JULY 10, 1840.

FLOUR.—Flour from wagons, \$4,15

GRAIN

Wheat—(New,) Prime Red \$0,85

Rye—40 cents

Buckwheat—62 cts.

Corn—\$2,09 Per Barrel

Flax Seed—100 Cents,

Baltimore, Patriot Office.

July 9, 1 o'clock, P. M.

THE MARKETS.

FLOUR.—We hear of no transactions in Howard street, this morning—holders are generally asking \$4,75 from stores, and the receipt price is \$4,44 a 50. We note sales made yesterday of several hundred barrels, mixed brands, at \$4,68 $\frac{1}{2}$, and of good common brands at \$5, for fresh ground and Susquehanna at \$4,75.

GRAIN—Sales of white Wheat at \$1,03 a 107 do. \$1a1,04; Corn, yellow, 52 a 53 c ; effected chiefly through the instrumentality of white do. 50 a 51cts.; Rye, Md., 50c.; Penn. do. 53 a 55c.; Oats, Md. 26 a 28c ; Va 25 a 26 cents

WHISKEY—The demand for this article is limited, and prices without change, we quote 1bds., at 22 1-2 cts. The wagon price exclusive of bbl. is 20 cents.

PROVISIONS—Nothing doing, and prices without change. Mess Pork is held at \$17; prime at 14,50. Mess Beef at \$15; No. 1 at \$13, and prime at \$11. Limited sales of Western assorted Bacon at 8 1-2 cents.

Spirit of the Domestic Markets.

At Boston, on Tuesday, the Flour market continued rather to improve, the stock of choice qualities being small and in few hands; no change in Grain, holders quite as firm, and none of any consequence afloat. Cotton fully sustains late prices, and further sales good Uplands at 10 1-2 cents. Sales Cuba tart Molasses at 20 c., 6 mos. Ashes stand the same with a fair demand. Sugars less active, Coffee, good and prime green in demand. Fish, holders of new Bank not inclined to sell at present prices, and many storing at the outports of an improved market.

At LOUISVILLE, (Ky.) on the third instant, Flour was retailing at \$3 1 4 a 3 1 2; Bacon 6 a 7 c; Whiskey 22 a 23 c; Feathers 33 a 35 c; Gin eng 30c; Bagging 24c; Rope 8cts

Sight checks on New York 7 per cent — The Journal says:—The river is now falling slowly, but is still in fine boating order; 3 feet in the canal. We have at length had a week without rain, a circumstance very favorable for the harvesting of grain and grass now going on. As we stated last week, the crop in this region has been materially injured. We are unable to form any idea as to the probable average grain crop throughout the Union. In many places it is said to be remarkably good, while in others it is very deficient. The clear weather this week has enabled the farmers to plough over their crops, of which the prospect is much improved. Except the articles of sugar and coffee, the market is very dull.

AGRICULTURAL SOCIETIES.—The best evidence of the utility of such societies is the vast good which they have done in the civilized world. In whatever countries the greatest improvements in agriculture have been made, such improvements have been effected chiefly through the instrumentality of such societies. Agriculture has been advanced to a higher state of perfection in England and France, than in any other countries. In no other countries are agricultural societies so numerous; they are organized in every agricultural district.—They are also numerous in Germany, Holland, Switzerland, Italy and various other parts of Europe, and long experience has tested their vast utility.

In addition to the county and local societies a board of agriculture was established at London, under the authority of government, about the year 1793. The county societies make their returns to the Board and the latter communicate to the former the results of their experiments and various improvements.

Such a Board established in every State of our American Union, for similar purposes, would be attended with advantage equal to those derived from it in England.

The laudable efforts which have been made for improvement by establishing societies and agricultural papers in various parts of the United States, have put a new face upon the country;—still it can hardly be expected that our improvements for perhaps half a century will equal the present improvements either in France or England. This, instead of discouraging, should rather stimulate us to redouble our efforts.—Amer. Far-

Cancer.—A cure of Cancer on the lip is recorded in a Scottish paper, by the use of the ashes of white ash bark, mixed with pure water. The disease was in an early stage, and the cure was completed in a fortnight.

Certain Cure for Scarlet Fever.—The Ohio State Journal says, in the first symptoms, give a dose of calomel and jalap, and after it has operated give salts or oil to work it off; afterwards give freely of cayenne or red pepper tea made palatable, or saffron prepared in the same way. If the throat becomes sore or swelled, apply the outside of the rust of bacon, being the fat and smoked end, which has the peculiar and desired virtue. In case the throat continues sore or ulcerates, make a strong decoction of green privet and sage, or either; sweeten it with honey or loaf sugar, and put a small portion of alum in, so that it may taste quite perceptible; wash and gargle it in the throat. If an infant is the patient, it will be perhaps necessary to make a little mop with which to keep the throat clear from the corrupted matter that gathers. From thirty years' knowledge and experience, I can testify that I have never known this remedy to fail, when thoroughly and properly applied. The prevalence of this disease at this time, in this neighborhood, induces me to make this remedy known.

How to have a sharp Razor.—Take a strip of thick Harness leather, the size you want for a strap and fasten it at each end upon a piece of wood, then rub upon its surface a piece of tin, (any tin dish will do) until it is smooth. Strap your razor upon this and you will find it worth all the patent straps that ever were invented.

To make Rice Apple Dumplings.—Boil the rice ten minutes; then let it drain thoroughly.—pare and quarter as many good apples as you want dumplings; then take as many small cloths and put a portion of the rice, enclosing an apple in each—tie rather loosely and boil three quarters of an hour. Serve with butter and sugar as usual. If you do not believe this is good, try it.

Consumption.—Half a pint of new milk mixed with a wine-glass full of the expressed juice of green horehound, taken every morning, is said to be an effectual remedy for consumption if resorted to in time. One who tried it says, "Four weeks' use of the horehound and milk relieved the pains of my breast, enabled me to breathe deep, long and free, strengthened and harmonised my voice, and restored me to a better state of health than I had been in for years." Our own experience enables us to state that horehound is an excellent specific for a cough or cold.—*Amer. Far.*

Potato Soap for Washing.—It was discovered by a French chemist many years ago that potatoes only three parts boiled, make better soap for washing than the troublesome, caustic, and expensive article usually made use of by our washerwomen.—They make the clothes cleaner and without injury. Let me give you the result of the experience of my family, which is a large one.

The soiled clothes are first soaked in a tub of water an hour. They are then transferred to a copper of hot water; from which they are taken piece by piece, to be thoroughly rubbed with the potatoes, the same as with soap. The whole thus prepared, after having been well rubbed, rolled and wrung, are a second time plunged into the copper, together with a quantity of potatoes in the above. After boiling for about a half an hour, the linen or clothes are again taken out—turned, thoroughly rubbed well over, and wrung and afterwards again thrown into the copper for some minutes. The clothes are then well rinsed in clean cold water, and hung up to dry; the whole process occupying two hours and a half.

The linen thus washed, is perfectly clean, the kitchen garments free from all grease, and perfectly sweet, though in the old way they retain a greasy smell.—[Newark Daily Advertiser.]

Rice flour Sponge Cake.—Make like other sponge cake, except that you use three quarters of a pound of rice flour, thirteen eggs, leaving out four whites, and add a little salt.

THE WESTERN MARYLAND FARMER,

A monthly paper, is published by

GEO. F. STAYMAN,

At the office of the "Frederick Visiter," in Church Street, and opposite the Evangelical Reformed Church, Frederick, Md.

Terms.—The "Western Maryland Farmer," will be published on or about the first of each month, each number containing 16 octavo pages, on good paper, and with fair type. At the end of the year, it will constitute a good volume for binding, be handy for reference and be actually worth more than its original cost. The price will be FIFTY CENTS per year, or twelve copies will be sent for \$5, when the cash is remitted in advance. For \$1 transmitted, the "Farmer" will be sent to that amount.

WESTERN MARYLAND FARMER.

Devoted to Ag. texture, Moral and Civil Economy, the Culture of Silk, Useful Receipts, Prices, &c. &c.

VOL. I.

AUGUST, 1840

NO. 3

PRINTED AND PUBLISHED BY
GEO. F. STAYMAN,

At the office of the "Frederick Visiter," opposite the
Evangelical Reformed Church, Church street,

FREDERICK CITY, Md.

Price 50 cents per year.—For conditions see last page.

We are gratified at being able to state to our readers, that many of our agricultural friends are now taking a warm interest in the success of the "FARMER" and in the extending of its circulation.—Indeed, now that the paper is started, there is some wonder excited that, in the rich agricultural county of Frederick, so little interest has hitherto been manifested on this most important subject. We hope that many others of those who may be desirous of promoting a knowledge of agricultural matters, will lend us a hand in extending its circulation. This will enable us to make great improvements. Let the farmers now arouse, and endeavor, by cherishing among themselves a journal devoted to their own interests, to promote a thorough knowledge of the science of farming, and to raise to its proper footing of dignity the most important, but too much neglected, of all occupations.

Insurance Companies.

We have some cause to hope that the proper encouragement and support of this publication will, in the course of time, lead to important results in exciting a spirit of emulation and a desire of improvement among the now too lethargic population who are occupied with the labors of the field.—In our last number, we gave the form of a Constitution for a **MUTUAL INSURANCE COMPANY**, for the protection of persons from loss by fire of their dwellings, their

barns, and stacks, and by means of which they might frequently be able to insure their property from season to season without a cent of outlay or, if a loss did occur, the small amount assessed would be paid with pleasure, when it was known that it was all to go to the benefit and re-establishment of some worthy but unfortunate neighbor.—Why then should not the farmers of Frederick County establish some such Insurance Company in Frederick, for their mutual protection? Perhaps this Journal may be the means of arousing them to the importance of this measure, by urging them to its adoption. And by this means what amount of tax, now paid in the form of annual Insurance money, may not be saved to the Farmers of this county, and their security from loss still be as ample. Let them ponder over this matter, and consider whether it would not be to their interest to establish such an institution among them. We will willingly make public any suggestions on the subject through our columns.

Sale and Exchange of Stock.

On another page we give an advertisement of the Fair to be held at Ellicott's Mills on the Wednesday the 16th of September for the sale and exchange of Cattle and Stock, and for the exhibition of animals &c. It is thought that the establishment of these fairs in the different sections of the country, where persons may send their stock for exhibition or for sale, and where a farmer, having any surplus stock of one kind, may exchange it for another, will eminently conduce to the interest of the farming population. When shall there be such a "FAIR" held in Frederick City! We should be glad to see the Farmers hereabouts taking an interest in the subject.

The Silk Business.

The experiment of feeding the silk worm during the present season has not as generally succeeded, where the multicaulis was made use of, as was to have been hoped.— Of course many difficulties were to be met and encountered, in the commencement of the enterprise which experience may here after provide against. The experiments, so far as we have heard of them; where the worm has been fed on the white and black mulberry, it is said, have more generally been successful. Indeed in most of the cases that we have heard of they have been completely so. Perhaps for the LATER feeding of the season the multicaulis might prove to be better adapted.

From the Frederick Herald

THE SILK BUSINESS—We have obtained from Messrs Jenks and Ramsburg a statement of the result of their experiment in the Silk business for the present season for the purpose of laying before the public.

It will be recollectcd that these gentlemen were the first in this section of the country to commence in the silk business, having raised their trees from the seed which were sown in 1836, and 1837. These they transplanted to a ten Acre lot in the vicinity of the State barracks and commenced feeding the worm on the last year. The State barracks which had been for a long time untenable and useless, were obtained by them and usefully appropriated as a Cocoony.

At the present season from the first hatching of six ounces of eggs, made on 17th May, they produced 652 pounds of cocoons. This yield was probably superior to any in this country, at least so far as we have seen stated, and about equal to that of M. Mazade Jr. at Anduze in France, who is feeding upon the new system, and whose operations, (as stated in page 185 of the Silk Journal) gave 1,531 lbs. of cocoons from 12 ounces of eggs.—The yield from this hatching alone is larger than that ever raised by any one company in the whole State of Massachusetts, the greatest number of pounds raised

in any year by any one person or company appearing from the report of the Secretary of the State, to be 615 pounds.

The second and smaller hatching took place about two weeks after the first, and from the two hatchings were produced 1096 pounds of cocoons. The worms were fed entirely on the *Morus Alba* or white mulberry, and the whole expense of the feeding without estimating their own supervision, was \$99.13 $\frac{1}{2}$ and their time occupied in the feeding altogether was about 3 weeks. At the height of the feeding they employed from 9 to 11 boys for gathering leaves and 3 young ladies in the House in feeding.— The hands of course varied according to the increase or decrease of the business. The cocoons were very firm and heavy, 222 of them without being selected weighing a pound. It is supposed that 1500 of these cocoons will make a pound of silk. With the crop of the present and the remaining part of the crop of the past year, they have now on hand 1400 wt. of cocoons, a larger quantity probably than is to be found in any other Cocoony, with the exception of Miss Rapps at Economy at least so far as we have heard.—Their orchard probably gave them double the quantity of leaves of last year.

From these remarks it may be inferred, that these enterprising gentlemen have been quite successful in their prosecution of the silk business thus far, and although many others may have made larger boasts and greater display, we doubt whether any have gone on more judiciously, prudently and successfully than they have. As to the accounts of some persons of feeding "Six Millions" and the like of worms and employing only 3 hands in so doing, we think the above statement will put the assertion to shame. The practical exhibition of results here given, at the same time that it should encourage those whose expectation have not been raised to an immoderate pitch, will show that by perseverance industry & attention the Silk business is capable of being made a most successful and profitable branch of production in our country.

Mr Jenks and Ramsburg are about to convert their cocoons into sowing silk some beautiful specimens of which we have seen.

SEED WHEAT.—We have before noticed some extraordinary specimens of seed wheat which had been left at our office.—Mr. D. mel Bowers, seeing these notices has also been induced to leave a bunch of the GARDEN WHEAT, the heads of which measure from 7 to 7½ inches in length. The straw of this wheat seems to be remarkably large, but the grain is a little shrivelled, and it is slightly touched with the rust. The wheat is not as full as it sometimes is, probably owing to the drought, and will not weigh more than 60 lbs. to the bushel. Mr. Bowers informs us that he has succeeded remarkably well with the garden wheat for the last few years and in the year when the crops failed elsewhere this wheat came to perfection. His soil is a light sandy soil. His neighbors have not been as successful with it.

The BLUE STEM wheat it is thought on the whole gives as good a return on the general average as any other kind of wheat and is probably superior in weight. The Rock Wheat is at present held in high estimation contests the place with the blue stem, and by many is thought superior to it. Most of it this year has been touch'd with the scab which, in particular seasons will more or less affect the wheat. The Rock wheat is mostly sold as a seed wheat, while the others are sold merely for common purposes.

THE CROPS—Farmers generally who had calculated on a large crop of wheat this season have been disappointed, every person almost after having got it out, so far as we have heard, being disappointed in the amount raised. The Crop nevertheless has been a tolerable one, but nothing to compare with that of last year.

The Corn Crop in this neighborhood has been suffering severely from the drought, and will probably prove a mere entire failure. The season has been uncommonly dry.

We are indebted to the Maryland Republican for the following favorable notice of our publication:—

"We have received the 1st and 2d, numbers of the WESTERN MARYLAND FARMER, a monthly agricultural paper, published by Geo. F. Stayman, Esq., Frederick. It is published on a sheet of very convenient size for binding, having 16 pages in each number, and is filled with a well selected variety of matter, useful to the farmer. It is perhaps the cheapest work of the kind published in the country, being only 50 cents per annum, or twelve copies for \$5. From a personal acquaintance with Mr. Stayman, we are led to express the hope

that he may meet with that success which so useful a publication is likely to merit.

MANUFACTURE OF SILK.—We learn by the Burlington (N. J.) Gazette, that the business of reeling silk—reeling the cocoons into raw silk—was commenced on Thursday at the Company's Cocoinery in that city. All the cocoons, which may be brought to Burlington for sale, it is added will be purchased for cash at the Cocoinery or reeled up on shares. The Piedmontese reel only is used, and the operations of the season will be confined to the rearing of silk worms and the conversion of cocoons into raw silk, for which a market is already secured.

An extensive Silk Cocoinery has been established in Georgetown, D. C. by Mr. John Mason, Jr. We learn from the Advocate that the Cocoinery is a large three story frame building, erected expressly for this purpose, and completely filled in every part with large frames of hurdles, on which are now feeding one million and eighty thousand worms, some few of which have commenced spinning, others are half grown, and a large number in the first stages of incubation. The amount of mulberry leaves which these little insects consume in a day is said to be not less in bulk than the largest wagon load of hay demanding the constant attention of five or six females to feed them, while a similar number of men are constantly employed in the extensive fields of mulberry adjoing in gathering the leaves. The enterprising proprietor has procured all the machinery requisite for the reeling and spinning of his silk, consisting of a Piedmontese reel and Gay's large apparatus for the manufacture of sewing silk by which the cocoons are taken in at one end and at the other come out as excellent sewing silk, requiring but the attention of one person. Mr. M. expects to make five hundred pounds of raw silk this season.

The following extract which we copy from Morton on Soils, contains more good sound doctrine and more useful suggestions applicable to the practical operations of farming; than we recollect ever to have seen pressed into the same space.

System of Culture.

"In every system, it is absolutely necessary to attend to the equal distribution of labor throughout the year; so that the work which the system requires to be performed in each month may be easily accomplished by the means the farmer is provided with. The different operations should never be allowed to encroach on each other. If these are properly adjusted, the business of each week will be confined to the time in which it is required to be performed."

The best mode of cultivating arable land is that which produces the greatest quantity of green food for sheep and on the ground.

This prepares the land for a crop of grain or corn, for the use of man. The alternate system of grain and green food for stock, is that which never should be deviated from.

It produces not only a much greater return of corn and other food for the use of man, but also a much greater quantity of green food and straw which sheep and other animals consume, and gives at the same time a proportionally greater return of vegetable and animal manure. By this means the farmer has not only the power of reproducing the same quantity of grain, &c., but of increasing the capability of the soil to produce an additional quantity. The production of turnips and green food for sheep, gives perhaps ten times the quantity of manure, that the old system did. Increased productiveness given to the soil is genuine agricultural improvement

Crops of corn as food for man, alternating with crops of vegetables, as food for sheep or other stock, is the foundation for all good husbandry.

Such a mode of culture should be adopted as will not only increase the produc-

tiveness of the soil by raising an increased quantity of food for sheep to be again consumed on the land that produced it; and when the soil is thin, poor, light sand, this may be repeated year after year on the same land, whether it be arable or pasture. The consumption of the produce by sheep on the land is the best, the cheapest, and the most effectual means of improving pasture, as well as arable land.

Vetches, rye, clover, and buckwheat, are sometimes grown on land and ploughed in as a manure; but if these crops were converted into a manure by passing them through the stomach of sheep, the effect produced would not only be much quicker, but of much greater value.

When the farmer is convinced that his corn crops are productive just in proportion to the quantity of sheep he keeps on his arable land; and when he is experienced in the best mode of cultivating the varieties of grain and vegetables which are best adapted to the soil of his farm, he may then calculate with certainty on the result of his operations.

As the weeds which grow on the land are the natural plants of the soil, they much sooner feel the influence of the weather, the manure, & the culture, than the artificial crops we cultivate, and consequently take the lead of the crop; we ought therefore to eradicate every weed out of the land; and when once we get it clean, to keep it so.

We should never take a crop of corn, if by taking it, we give an opportunity for the weeds to spring up in the soil, for this would only be sowing the seeds of future labour and expense, as well as incurring loss to us in preventing their increase. The repetition of corn crops in succession tends to increase the stock of weeds in the soil, without giving to either the time or the power to diminish them, and their growth necessarily retards or prevents the growth of the crop we cultivate; but the production of green crops, such as turnips, potatoes, vetches, and clover, gives to the farmer time and power to

clean out any weeds that may be in the soil; and the growth prepares the land for the production of a crop of corn.

It should be remembered, however, that whenever the weeds have got ahead of us, we must then have recourse to summer fallows to get rid of them. Whatever gives nourishment and life to weeds would, if no weeds were in the ground, give life and nourishment to cultivated plants; and that land which has a dry porous subsoil is most productive, and much easier cultivated than that which has a retentive subsoil, therefore if the land have not a porous subsoil naturally one should be given to it artificially, and this the farmer should do whatever be the expense—it will repay him with compound interest.

Different modes of culture must be adopted on different soils; for it is evident that the same cause will have very different effects upon the soils of a different nature.

The effect produced by rain on clay soils has been shown to be very different from the effect which it produces on sandy soils; and the effect of drought on a dry sandy soil is equally different from the effect which it has on a wet clay soil.

Frost expands the water in the soil about one-twelfth; hence, during a thaw, the water is contracted to its original bulk, the land without perfecting their seed, leaving the soil in a loose open state, and well prepared to receive the influence of the atmosphere. Sandy soils are easily penetrated by water and air; but clay, unless well pulverized, is impenetrable to either.

The best soil for any kind of plant is that in which it naturally grows with most luxuriance; and a quicker repetition of such plants may be made than of those to which the soil is not naturally so well adapted.

Clay soils having a proper mixture of sand and lime will produce wheat, beans, clover and cabbages, in the greatest perfection.

Light sandy loam is best fitted for the soil than the foliage.

production of barley, rye, peas, turnips, potatoes, vetches, &c.

Every different soil requires a peculiar management, and a different course of cropping.

Light sand and gravel are early soils, and should be early planted in the spring; that their growth may shut out the influence of the sun from the ground at an early period of the summer.

All succulent plants, and those that are not allowed to ripen their seed, such as clover, rye, grass vetches, turnips, cabbages, carrots, potatoes, &c., are said to receive a great part of their nourishment from the atmosphere and therefore do less injury to the land than wheat, barley, rye, oats, peas beans, or any of the succulent plants, when they are allowed to bring their seeds to perfection.

Vetches, peas, and beans, seem only to injure the land they grow on when they are permitted to perfect their seed; for if they grow so luxuriantly as to produce nothing but straw, which is sometimes the case, or if like vetches they be cut green, their growth does not injure the land but is an advantage to it; we may therefore presume that it is only in ripening the seed that the soil is injured by such crops.

When clover, vetches, turnips, cabbages &c. are produced and consumed on the same soil, the land without perfecting their seed, the soil is not at all injured by their production, and they may be repeated and the atmosphere. The inference to be drawn from this fact is that the soil is injured more in producing the seed, than in producing the stem and foliage, or leaves. The foliage may receive more of its nourishment from the air than the seeds, or, the seeds may receive more of their nourishment from the

The injury that land sustains from converting grass into hay is, that the production of seed either of grass or of corn is that which injures the land more than the most luxuriant growth of leaves or straw.

Pasture prevents the production of seeds, and encourages the growth of the roots, which are thus promoted, and are constantly pushing out in search of nourishment all the year round, so that there is no period when they lie dormant, as is the case when seed is produced.

All perennial plants that produce seed lie dormant for several months after they have produced it; and annual plants, if prevented from yielding their seed, either by mowing or pasturing, become biennial or even triennial.

There is a great loss sustained by land from the keeping of corn in the straw for a year or two; as the farmer is thereby prevented from keeping stock to consume the straw, and of course the land sustains the loss of manure from its non-consumption.

The adoption of the best rotation of crops will not secure, at all times and under all circumstances, the impoverished result; nor the rotation must be accompanied with the most sedulous attention to the minute detail of all the operations, and these must be executed at the proper time to insure the result required.

Estrays.

A writer in the Farmer and Gardener complains of the course pursued by many persons in not advertising estrays so soon as they are found trespassing upon his grounds of another. Independent of the moral duty, imposed on every man to advise the owner of an estray that the animal is on your premises, the law requires it as a duty and imposes a heavy penalty for its neglect. The requisitions of the law are, that if any stray cattle or horses come into your enclosures, within five days thereafter, you shall take the

which certificate it is your duty to have recorded, within the same time in the office of the clerk of the co., in which you may reside; and you are further bound to post up at the court house and other public places, also within the same time, a notice of such stray or strays, and likewise to publish the same in the newspaper. The penalty provided by law for non compliance with these requisitions is a fine of ten pounds. A compliance, with these requisitions entitles the person taking up such estrays to whatever reward may be offered, and all charges and expenses incurred, while an omission in addition to the fine named above, works a forfeiture of both reward and charges of keeping.

Balt. Sun.

Farmers' Medicine.

Every farmer should keep in his house, besides other certain every day medicines, a considerable quantity of glauber salts and castor oil. They are simple medicines, and ought to be constantly at hand. When a horse or a cow is taken sick; in nine cases out of ten, a good large dose of either would relieve; and at all events, they are safe medicines. Many a valuable horse, and ox, and cow, has been lost for the want of a dose of either, and yet how few there are who are always provided with such things. No, they must trust to Providence, and when danger comes, they must depend on borrowing, or begging a little! and while they are sending round the neighborhood the animal dies, and leaves his improvident owner nothing but

his skin, to remind him of his want of prudence in not keeping castor oil and salts, as often wanting for two legged as for four legged animals. Wormseed oil is another thing that should always be at hand, and in a particular place, to be found at midnight, if wanting. A pair of phleumes of the law are, that if any stray cattle or too, is a thing that no farmer should be compelled to make out a certificate of danger to the afflicted, ought to be described as a disgrace to any farmer. —Far-

From the New England Farmer.

Lime, Ruffin or Calcareous Manures.

MR. COLEMAN—Sir,--I have perused with very great interest your weekly reports of the agricultural meetings during the session of the legislature; and as most of the gentlemen that have spoken upon the subject of agriculture are practical farmers, their experience is of great value to the farming interests generally. They pursue some different courses, and have different views in the cultivation of their corn and other crops, but upon the whole it will have a good effect, and excite inquiry and investigation many farmers and stimulate them to step aside from the old beaten track they and their fathers have pursued, and imitate the course pointed out at your meeting.

Upon the use of lime, there seems to be much difference of opinion. In my own vicinity, within four years past, there has been much money expended in the purchase of lime for agricultural purposes, at from \$2.50 to \$3 per cask for Thomaston lime: it has been applied in various ways, and as far as my knowledge extends, no one can tell whether he has derived any advantage or not. They have not been careful to make and note experiments, but in true Yankee style, guess it is good as a manure.—Some farmers have applied it to their growing wheat, and have raised good crops, which was mostly attributed to the lime: others have grown equally as large without it. Dr. Jackson, I believe, thinks it of great importance in agriculture. Dr. Dana says, "a bushel of ashes is equal to a cask of lime." B. V. French, Esq., in his remarks upon the cultivation of wheat, at the eighth agricultural meeting, stated that he used 150 bushels lime per acre, his own experience was unfavorable to it, and some others had not derived much if any advantage from its use.

So also the Berkshire marls have not proved so beneficial as was anticipated from the great amount of lime they contain.

I have lately had the perusal of a work

on the calcareous manures of Virginia, by E. Ruffin, Esq., who after many years experience, and with the most careful, accurate and numerous experiments, has proved, I think beyond all question, their great value in agriculture; and as the shell marls of Virginia, the Berkshire marls and the lime from the state of Maine, are almost the same thing, that is, the carbonate of lime I can conceive of no possible reason why lime and marl may not be as useful and as profitably employed in Massachusetts as in Europe or Virginia or New Jersey. But I think every farmer who purposes to use lime or marl, should procure Ruffin's Essay on Calcareous Manures, and carefully peruse and study the work, which will enable him to apply his labour and means more understandingly. There are without doubt, many soils upon which lime would be of but little or no use, but if there is any reliance to be placed upon chemistry, it must be of much use upon soils containing oxide of iron and sulphur, as the lime will combine with the sulphate of the iron, and form the sulphate of lime, or gypsum. It may be equally useful upon acid soils, or such as grow sorrel and pine luxuriantly.

Importation of Sheep.

The scarcity of money and the embarrassment of business, now the subject of universal complaint, though they dampen, do not seem entirely to check the spirit of improving our stock. Our advertising columns show frequent importations of horses, cattle and hogs, but we were lately informed of one of rarer occurrence. We are told that Mr. John A. Grimes of Mercer county, has lately brought into Kentucky a lot of superior "Saxony Sheep," purchased from Mark R. Cockrell, near Nashville, Tennessee. It is estimated that there are now no less than 15,000,000 sheep in the United States; being an increase of 3,000,000 in two years. Allowing the estimate of three pounds per head, the clip of 1839 would be 45,000,000 of wool. The average price of wool for a few years past has

been forty-five cents a pound. At that rate the last clip of wool is worth more than twenty millions of dollars

But notwithstanding this seeming large quantity, a large amount is yearly imported from Mexico, South America, and other foreign countries. But the United States are capable and should produce within their own territory, all the wool they consume. There are portions of the country peculiarly adapted to it, none perhaps more so than the hilly districts of Kentucky, on the soil of which we are told, our favorite blue grass takes root and grows very well. Why have not some of the able farmers of the out counties, turned some of their enterprize and skill to raising sheep and wool?

Franklin Farmer.

From the Cultivator.

Hints to those who raise Great Crops.

New York, Jan. 18, 1840.

MR. BUEL:

Dear Sir—I take my pen with reluctance, inasmuch as I fear some unpleasant feelings may arise from what I have to say; but as I have no object in view but to vindicate the propriety of fairness and truth, I hope none will be offended. I have all the volumes of the *Cultivator*, and the pleasure they have afforded me, has induced me to obtain several subscribers to the work. In so doing, I used no other argument than this, viz. that it contained more matter of fact than any other agricultural periodical I had ever met with, and I am sorry to say, that some recent communications are calculated to create wrong impressions. While reading the last number, my attention was drawn to a close examination of the several statements in relation to the corn and ruda baga crops, each of which foots up a large amount of profit, and that is the only point I shall now consider. Statements made up in this manner, are calculated to do injury, not to the experienced farmer, but to the new beginners and persons unacquainted with agricultural

pursuits. If you examine the statement of Mr. Osborn, I think you will sustain me in this position. He states that he

planted and cultivated three acres of corn, and that the cost of so doing was \$61.80 and that the best acre produced a nett profit \$87.81; had the other two acres produced as well, the whole profit would have been \$263.13, i. e. if the statement is a fair one. I think it an unfair one, and believe many others will form the same opinion. It is difficult for us city people, who do little with corn but cook and eat, to see how a farmer can buy and fence land and then furnish 50 loads of manure to the acre; and think the expense too trifling to occupy a place in the accounts of his farming operations. This

is what I complain of, telling the truth, but not all of it, leaving the uninformed to guess at what is omitted in the debt side of the account, or pass it as unimportant, whilst on the other side, we find every thing set down with the most scrupulous accuracy, even to the stalks and pumpkins and yet the land, manure, re-planting, shelling, gathering pumpkins and stalks are forgotten. Now I can believe that 118 bushels of corn were raised on the acre, but must protest against the claim to so great an amount of the proceeds as profit—profit, you know is the pith of every thing, in these days, and if the farmers take the Frenchman's plan of calling the amount of sales nett profit, I fear the stock will fail. But let us look a little farther, and see how the profit is made out. First, one man, two boys one horse, and two cattle, worked at the manure ten days for \$10. Only look at that to begin with. Why, sir, you or I would have asked that amount for the board and keeping of the cattle during that time, and thought it little enough too. Then look at the hoeing; thirty-four days work of men and boys, horse and cultivator, or all for \$13.87 Who could not realize large profits from any business with labor at that price. I do not mean to insinuate that more wages was given than was stated, but is it fair to publish it to prove the profit of raising corn? Look at it again

—divide \$61,50 cents by the number of days spent by men, boys and beasts in cultivating this crop, and you will find that the amount of each day's work would purchase about 23 lbs of this same corn

Now the beasts might live upon this quantity of food, but the men and boys could not, and buy their linsey-woolsey too. In choosing the statement of Mr Joseph S. Osburn as the subject of these remarks, I entirely disclaim every thing of an invidious character. Many of the remarks would apply equally well to other statements found in the Cultivator, and shall leave it to your correspondents to apply them where they will suit best, and respectfully ask them to continue giving us the result of their labor—and experiments—give us the truth—the whole is in most instances a mere brute that in truth—sound conclusions, drawn from the new, enlightening and profit work—doctrines taught and practiced by the ablest agriculturists of our country; then only, will we rightly understand and profit by each other's experience. There

bring about a result so desirable is to encourage and circulate sound and well conducted agricultural papers, particularly those which give as much practice as starts on his annual journey, and by the theory. Then those who will may learn farming as they learned their multiplication tables—learn to connect facts as they start figures, and learn too the relation they bear to each other.

i have continued this scribbling to an unreasonable length, but must urge one thing which is worth more than all the rest. Let every farmer and mechanic learn the science of his business—or in other words, the connection of parts, and how each and every one is related to the other, that he may be enabled to place each part in the most advantageous position. When the mind and body are engaged in the same business, the hands forget to tire. Study is therefore no hindrance.

Respectfully yours &c.

JOHN M DODD.

Horses.

The New York Spirit of the Times, tells the following language, with reference to good and bad horses, and the way to use a decent animal decently.

"The use of thorough, and half bred horses, for domestic purposes is becoming so common in England, that in a few years no others will be used for the road. The half bred horse is not only much handsomer, but his speed and powers of endurance are infinitely greater. His head and neck are light and graceful, his limbs fine, his coat glossy and soft as satin, while his acting is spirited and his courage and stamina sufficient to carry him brough a long journey without his falling off in condition. The ordinary cocktail is in most instances a mere brute that in travelling sinks daily in strength, losing his appetite and of course his flesh and acting, so that at the termination of a ten day's journey he is nearly knocked up, he can travel but about 40 miles per day and profit by each other's experience. That requires the whole day to perform this day is not very far distant, when one man and one acre will produce more than two men well known the country over recommend and two acres now do, taking the horses on a journey; they are all state together. All that is necessary to bring about a result so desirable is to en-

able in their veins; after driving them hard about his plantation in the spring, until they begin to look thin and rough, starts on his annual journey, and by the time he reaches the Virginia Springs, his horses are literally as fine as silk, with fine coats, great spirit, and in good condition for fat work. In travelling he starts early and drives at the rate of 3 or 9 miles the hour, until 10 o'clock, when his horses are taken out, rubbed dry, watered and fed. In the cool of the day they are again harnessed as fresh as if they had not travelled a mile. In this way between fifty and sixty miles a day, without fatigue to himself or injury to his horses. The slow-going, or giving sort of style in which horses are jogged along at a snail's pace all day, under a sun, knocks them up in a short time, they would neither tire nor lose flesh in double the time if driven sharply a few

allowing them to rest in the middle of the day. It is the all day work that knocks up horses, not the space, and we make no doubt that in the course of twenty years there will be very few who will refuse to acknowledge the truth of Fanny Kemble's remark that "nothing but the thorough bred does it quite well."

Hen Coops.

Hens are useful—valuable, and as profitable as any stock on the farm, but they should have an enclosure by themselves at certain seasons of the year, especially in the spring when the sowing and planting begins. A very cheap and convenient yard may be made for them, by taking common boards and a suitable number of posts—nail the boards so nigh together that the hens cannot get through between them. This frame need not be more than four or five feet high, then at the top nail some shingles cut so as to make sharp points, and nail them up say two inches apart. Laths cut and nailed on are better—or narrow sticks split and made sharp, and nailed on will answer the purpose. A door of convenient size may be made to go in at. The hens may then be put in, and there will be little danger of their attempting to scale the walls. The sharp points sticking up all around, look too formidable. The philosophy of the thing is this. The hen is not very good for flight, and when she attempts to fly over any thing, she almost invariably lights upon it and then jumps off. As they cannot light and rest upon these sharp points, they cannot get over very conveniently, and should any succeed in flying over at a single leap, their wings may be clipped. When put into one of these coops, food should be kept by them constantly and also water—a little ashes for them to shake up among their feathers in a sunny day, some gravel to grind their food with, and some lime to manufacture into egg shells. When thus supplied they will lay as well here as when ranging about. We keep our hens and turkeys in such a yard, and find that they do extremely well.—*Maine Farmer.*

Potatoes.

It is well known that potatoes are far more mealy and palatable when grown or produced in a northern or cold climate than in a southern or warm one. One degree of climate perceptibly changes their flavor; of course it follows that it is of consequence where they are planted on a farm, as it is sure that some locations on almost every farm are colder soils.—Here the atmosphere is warmer, perhaps nearly equal to a degree of latitude, than in the lower and colder parts of the farm. Their location is important. I know that many have believed that those raised on dry warm land are the best for table use, which must be an error if those grown in a northern region are better than those raised in a southern.

They should never be planted deep, as they need light and the benefit of dew &c.; nor should earth be drawn around them at more than one hoeing.—Tubers will not grow to any valuable size deep in the ground. When once hoed and earthed, if the tubers begin their growth it is near the top of the earth, and if you again hoe and earth or hill them up, these tubers first started in a great measure cease to grow so deep and new ones will form near the surface, which cannot get a large growth before the autumnal frosts. Thus you have a mess of little miserable things. If the ground becomes weedy, let the weeds be pulled up, or hoed between the rows, &c., but never hill them a second time. This second hilling is sure to measurably injure the crop—far better to let them encounter the weeds.

As to varieties—the Long Reds, early planted for stock never rust, and are easily harvested—and the Pink eyes and Chenangoes, are good varieties for family use. Those intended for swine or other stock may be left in the barn or any out building and allowed to freeze, and if steamed or heated before they thaw, they are none the worst but some say better,

or that the saccharine in them is improved; at all events the labor of putting them in the cellar is saved.—*Maine Farmer.*

On Rust or Black Blight IN WHEAT.

A too frequent repetition of crops of wheat, more especially when accompanied by great quantities of manure to force a crop, will often have the before named effect. The rust was but little known in the western and northern parts of England, or the southern counties of Scotland, until of late years, when every exertion has been made to increase the quantity of that grain in those countries.

T. A. Knight observes, "By crossing the different varieties of wheat a new sort may be produced which will completely escape being rusted, although crops in the vicinity, and in almost every district and county, may suffer from it in the same year," and he then goes on to argue, "these circumstances tend to prove, that the rust does not depend solely on the atmospheric influence; otherwise it could not be prevented by change of seed, or by crossing of different varieties."

Now, this theory of Mr Knight's is grounded on a superficial view of things, and is a mere fallacious hypothesis. Indeed, all these great naturalists appear to have bewildered themselves in specious theory, and from not having traced the operations of nature to its source, have, throughout, mistaken the effect for the cause.

Now, suppose a farmer was to find a sheep unhappily reduced, and preyed upon by maggots or the larva of the fleshfly, he may very justly suppose that the maggots reduced the sheep, and as justly expect, that whatever sheep were subjected to maggots would be reduced in the same manner—then what would be the best and proper remedy?—

Knowing the maggots to be produced by eggs deposited by flies, would he try to remove them where there were no flies?—

Now, where is the farmer or shepherd that does not know that fleshflies will not deposit their eggs on a healthy part of a sheep,

remove the cause and the effect ceases. And very similar will be found the disease in wheat, called the rust, or black blight, and its causes. The fungus undoubtedly preys upon that which is intended to nourish and sustain the wheat, but what afforded an attraction and lodgement for the fungus? that is the grand question. It is stated that the fungus is a parasitical plant like the mistletoe, but this is not the fact, for the fungus has no power to attach itself or to penetrate the healthy stalks of the wheat any more than the larva of the flesh-fly have the healthy skin of the sheep.

Any one who will examine the stalks of wheat growing on a luxuriant, rank soil about the time of its first showing the swelling of the ear, will perceive the vessels to become ruptured, either from the luxuriant flow of the sap upon the tender tops of the plants being checked by cold winds, or an unhealthy overfullness, or some other cause of obstruction; and the sap being thus suddenly checked, will rupture the vessels, and ooze out through little slits, or longitudinal fissures, the discharged matter will soon assume the appearance of a white jelly, as it changes, it will become yellow, and then brown, and of a hard texture; and in proportion as

the sap vessels are injured and destroyed, and this exudation takes place, the plant must of course, more or less fail in its supply of nourishment to the grain. In some cases, the strongest stalks will not be able to push the ear beyond the leaf, and the corn consequently, will be starved; and whilst

the season continues dry and cold the exuded sap will remain like dry gum; but as it advances, and the weather becomes warm and moist, the gum becomes moist, soft and putretying, and then it forms a nutritive bed for the mould or fungus, which grows and increases until it is deprived of the foundation or cause of the rust of the plant; then, the foundation or cause of the rust of the plant; front the ruptured sap-vessels of the plant; although the ruptures may be occasioned by or if they do, that they will not produce a contraction or obstruction of the vessels maggots? they know full well, if a sheep be by atmospheric influence; the over-fullness diseased by eruptions, or if wounded, the or over-luxuriance of the plant produced by flies will find out those places, and there de-surfeit, or the being glutted with rank and posite their eggs; and therefore, the remedy simple—cure and prevent the disease, protect the wounds and the evil is avoided—

gestion, and unhealthy obstructions render it more liable to such injuries; and may,

therefore, be considered the general cause of the disease, blight or rust.

I have sown wheat on a rank compost of dung, which from its first appearance in the autumn, during its growth in the winter and the spring, maintained excessive luxuriance, but which was ultimately so reduced by rust as to be rendered weak, and incapable of bringing its seed to perfection—At the same time, and close alongside, I also sowed wheat in a pure and sweet sand, and supplied it with a solution or infusion of rotten dung by way of food; this never appeared half so luxuriant as the other, but the stalks of straw grew perfectly healthy, and free from disease, and the grain was of good quality.

I would urge upon your numerous readers a serious consideration of the above remarks; they are upon a subject little understood, but which deserves the examination of every agriculturist throughout the Union. The great diversity of opinion on this subject of blight, must have risen from the fact, that the effect has been mistaken for the cause, and whilst that error continues, there will be plenty of crops of rusted wheat—will our friends look out for them, as the almanacs say, now at out.

JACOB LIST.

The Science of AGRICULTURE.

The Culture of the soil, which after all said, is the great substratum of national wealth and independence, has not heretofore received that attention in this Country which it deserves. Public interest is awakening to the subject, however in the East, and we hope that ~~our~~ own state will not long prove a laggard in the march of improvement.—A large agricultural meeting was recently held in Boston which was addressed by Professor Sullivan and the Hon. Daniel Webster. The last named gentleman has just returned from England with his spacious mind laden with the spoils of intelligent observation on all subjects, and amongst them on the subject of agriculture, of which he is said to be particularly fond. In the course of his remarks, he strongly enforced the duty of making the science of judicious tillage a subject of patient study among our farmers, and illustrated the advantages to be derived from it, by the high state of improvement which it has reached in England. He stated that agriculture in that Country had not only engaged the attention of the cultivators of

the soil, but men of science. ‘More than twenty years ago Sir Humphrey Davy discussed the application of Chemical knowledge to agriculture in the Chemical analysis of soils and manures. The same attention has been bestowed on it in succeeding years, and the extraordinary advances in Chemical science since his time, are operating greatly to the advantage of the agriculture of the Kingdom.’ The same things are going on in France and it is high time for the United States to take up the subject. There is no doubt but that a knowledge of the component parts of the different soils, and the peculiar properties of the various kind of manures, would tend greatly to the promotion of agricultural prosperity in the Country.

We perceive a movement now in progress in the Western part of Maryland, and perhaps in other portions of the state also, to accomplish these desirable results. It is only necessary for the farming interest to be awakened to its immense utility to have the measure succeed. Frederick County is now, all boasting aside, the garden spot of the State, and if its exuberance and prolific soil were only treated scientificaly, its product would not fall behind any lands on the globe, the alluvial vallies of the Nile not excepted.

Tillage.

We shall be cautioned, no doubt by some writers, not to plough deep between our rows of vegetables, lest we cut off the roots and cause them to bleed—but we have known farmers who have even cut off the tails of their pigs without apparent injury. We need not fear to plough close to our plants, when they are small, and though we cut off some of the roots, we obtain ten for one in a very few days. As the vegetables increase in size, we may be more cautious of ploughing deep—though we think ten fields have suffered for want of the plough, where one has suffered from an extensive use of it.

Green sward land that has been turned flat, can be better tilled by the use of the cultivator than of the plough—for the chief object here is not to make the land lie more light, but to kill the weeds on the surface and expose fresh mould to the action of the atmosphere.

Ground that is often stirred with the plough or with the hoe will remain far more moist in dry time, than when it is suffered to lie at rest, and we never should abstain from tilling merely because the earth is dry.—Cult.

Diseases of Horses—Cures.

Mr. Clayton:—I am a mechanic, but have owned a great many horses, and consequently have had some sick ones. I will therefore drop you a few hints concerning my practice in curing the various diseases to which this fine animal is subject.

Colt Distemper—This disease is caused frequently by neglecting to stable the animal, exposure to cold, rain, &c. The consequence is, a violent cold, with high fevers, and a collection between the jaws or enlarged glands.

Treatment.—Take blood freely when the disease is fairly developed, feed high with mashes or scalded oats mixed with meal; repeat the bleeding twice a week, and if the swelling increases take ten to fifteen ears of corn and boil it six or eight hours, then put it into a small blanket doubled, and swing it under the head four or five hours at a time—repeat it three or four times—then lance it and the cold is cured. Many persons force the colt to run and jump while running at the nose, which I consider a bad practice. Suppose a man extremely ill was made to get out of bed and run, or jump—the result would be death inevitable; just so with a horse when exhausted and enfeebled by sickness.

[Since the above was published the editor of the *Cultivator* says he tried it with success on a colt of his own.

Bots or Grubs. Mix half a pint of molasses with a quart of strong sage tea and drench him if he is not relieved kill a fowl, and take its warm entrails and put them down his throat with your hand or corn cob. If these fail, take, six or eight buttons of nux vomica, mash them in a mortar and boil it half an hour, then sweeten and drench him and I would consider him cured for once. Then dry the nux vomica and put in papers of about three buttons each, and give him twice a week in a pint of meal with a little salt for three weeks both spring and fall, and you will not lose a horse with bots.

Cholic—This disease is frequently caused by irregular feeding and exercise.—Take half a pint of camphor, one ounce of peppermint & 1 ounce of laudanum; mix all together and drench him. If he is not relieved repeat it in fifteen or twenty minutes, and continue to repeat it as it may be difficult to check. I have given five ounces of laudanum before the horse was relieved. If neither of the above can be had, procure a pint of hen dung and mix it with one quart

of warm water, and drench him. I saved a very fine horse in this way.

Founder.—This disease is also frequently caused by irregular feeding. The animal should be bled freely, salted, and kept from water. Make a very strong tea of sassafras roots, and let it drink a quantity three or four times a day. Dissolve three or four ounces of asgasætida in a quart of water and drench him—if he will not swallow put some into his nostrils, and he will be obliged to swallow, though it will hurt him.—This I consider a certain cure.

Thumps—Thumps are caused by over-heating and fast riding or driving. Take one pint of brandy or good whiskey, beat up a quarter of a pound of black pepper, mix it and drench him. Or take a dozen eggs, hold up his head, and break them and put them down his throat, shell and all, and he will recover immediately.

Glanders—The glanders are known by a running from one nostril at a time. Get a good strong yoke of oxen, lead him to the woods remote from any settlement, haul up some large logs, charge your rifle well, and shoot him—then pile the logs on him and burn him to prevent others catching the disease.

PACTOLUS.

The Scours—Take a common porter bottle, which will hold about one and a half pints; fill it with the strongest coffee, just such as you would use at your own breakfast, but without either cream or sugar.—Instead of those ingredients, put in one teaspoonful of common sait. Place the foal in a corner of the stable, so that it can get no further backwards, and after shaking, empty the liquid, milk warm, at stated intervals down its throat. Its distaste to the coffee, and the unpleasantness of its situation under operation, will forbid its receiving more than a pint, even with all your care to the contrary. But that pint will be sufficient. I have seen it tried a dozen times this season, and have not yet known it to fail. If you think it worthy a place in the *Cultivator*, no objection shall be raised by

JAMES HOLMES.

Murfreesboro', June 5th, 1840.

Extraordinary yield.—We were shown a few days since, at the residence of Mrs M. Smith, a stalk upon which were 25 ears of corn. The crop, generally is very promising this season, and should all prove as prolific as this, there will be no longer of famine, however much the times are out of joint.—*Natchez Free Trader.*

Agriculture in Connecticut.

We are much pleased to see that the Legislature of different States, are devising means for the improvement of agriculture. We learn that during the late session of the Legislature of Connecticut, an act was passed, which provides that every County Agricultural Society, now incorporated, or that may be incorporated, which shall raise as a tax from its own members, or by contributions, a sum not less than \$100, shall be entitled to receive annually from the Treasurer of the State, a sum equal to such a tax, but not to exceed \$200 in any one year.—Every Society which shall receive such allowance shall offer annually, by way of premiums, the whole amount received from the State, and an equal amount raised by the Society from its members.

Wash for Trees.

Our friends must not forget that June is the best month for washing trees. The young apple-tree may be freed from moss and from lice at very little cost. One pound of potash will make half a pail full of lye, and this may be applied to the tree by a brush or a swab, made by tying a piece of cloth to a short handle.

The parent of the borer deposits his eggs at the root of the tree about this season and this lie will destroy the eggs—This is much better than to cut him out of the tree after he has penetrated a tooth into the body.—Many have practiced cutting in this way but it is very injurious to the tree. By rendering the bark perfectly smooth a thousand harbors for insects that prey upon the tree are destroyed.—*Bost. Cult.*

The Tomato.

We are receiving new evidence of the utility of this graceful garden vegetable in preventing and curing indigestion, and disease of the liver and lungs. A writer in the Farmer's Register, says it has been tried by several persons, to his knowledge with decided success. They were afflicted says he, with chronic cough, the primary cause of which, in one case was supposed to be diseased liver—in another, diseased lungs. It mitigates, and sometimes effectually checks, a fit of coughing. It was used in a dried state, with a little sugar mixed with it, to render it more agreeable to the taste. The writer expresses a conviction that if freely used in July, August and September, it would prove a complete antidote to bilious

fever. The tomato, to have it in early use, should be started with us in a hot bed; though if raised in abundance it may be tried, which is our practice and may be at command through the year. The mode of drying is as follows: "Full ripe tomatoes are scalded in hot water, to facilitate the operation of taking off the skin; when skinned they are well boiled with a little sugar and salt, at no water, and then spread in cakes about an eighth of an inch in the sun. They will dry enough in three or four days to pack away in bags, which should hang in a dry room." We consider the tomato and rhubarb the most healthy products of the garden.

Maryland State Agricultural SOCIETY.

The first Fair of this Society, for the exhibition and sale of the various Breeds of Stock, and of implements of Husbandry, will take place at Ellicott's Mills on the 3rd Wednesday (being the 16th) September, at which time will be offered at Public Sale, the following kinds of Stock, viz:

Bloodied and other Horses, for the Turf, Breeding, Saddle and Draft—Mules, Jacks and Jennys; Durham, Devon, Aiklerney and other cattle; Sheep of the Saxony, Dishly, Southdown, Merino, and other breeds, Hogs of the Berkshire and other breeds, also Stock Cattle, Sheep; Domestic Manufacturers; and Farming Implements.

Certificates for the occasion, will be awarded by the respective committees for the best Animal presented for Exhibition.

Drovers and Farmers who propose sending Stock to this Fair for sale, are requested to give due notice to Mr. John Butler, P. M., Ellicott's Mills.—As it is the desire of the Trustees to make the Maryland State Agricultural Society worthy the patronage of the public, it is hoped that they will be liberally sustained in these endeavors, by those who feel a like interest in the improvement, as in the purchase and sale of Live Stock, Farm Implements, &c. Stalls and Pens, with the necessary provender, will be in readiness for the reception of stock, on application to Mr. M'Laughlin

For admission of membership of this society, application will be made to the Executive Committee.

*Allen Thomas,
John S. Williams,
Charles Carroll
Arthur Pue, Jr.
Ed. Hammond,*

} Executive Com'te

THE MARKETS.

BALTIMORE MARKET.

OFFICE OF THE AMERICAN July 26th, 1840

FLOUR—The market for Howard street flour continues inactive, and the transaction are quite limited in extent. Holders generally ask \$5.25 for good common brands, but we believe that the sales of this description except for such as is fresh ground have been at \$5.12½ a \$5.18½.

GRAIN—New Md. wines are worth 116 a 116 or 118 cents for good to strictly prime—A sale of 3000 bushels old Pennsylvania red Wheat yesterday at 115 cents.

Sales yesterday of white corn at 25 cents, and of yellow at the same price. We quote that price for both sorts to-day.

Sale of old Md. Rye yesterday at 55 cents

Sales of new Md. Oats to dry at 23 cent's—old Md are worth 25 a 26 cents.

WHISKEY—We note sales of hhd's at 25½ cents, and of bbls. at 26½ cents. The wagon price of 1 bbl is 20 cents exclusive of the barrel.

FREDERICK PRICES CURRENT

August 1, 1840.

FLOUR.—Flour from wagons, \$4.81**GRAIN**

Wheat—(New,) Prime Red \$1.00.

Rye—62 cents.

Buckwheat—62 cts.

Corn—2.50 per Barrels.

Flax Seed—100 Cents.

Oats—28 cents

Plaster \$7.50 per ton

Timothy Seed—\$2.50:

Salt g a 65 cents, per bushel

MARRETING AT FREDERICK-TOWN,

Augt 1st.—Bret 6 to 8 V. al 5 to 6, Mutton 3 to 5, Chickens 25½ per doz. Eggs 10 per doz.

Potatoes 50cts per bushel, Apples 50cts per bush.

Tomatoes have lately made their appearance.

Water mellon firs sld during the present week at from 2 to 25 cts; Cantelopes 12 1-2 cent's.

In consequence of the drought butter has become more scarce and brings from 20 to 25 cts

From the New York American of July 29

How IT OPERATES.—We learn from the Rochester Democrat, that some small parcels of new wheat have been sold in Rochester;

(on the canal by it remembered, and with all facilities, either for running or transporting it to other markets) for seventy-five cents? What will the price be, when the whole abundant crop of this season comes pouring in?

At RICHMOND yesterday, there was

spirit in the bidding for Tobacco without

change in price. The receipts of Flour were light and the stock small—sales

were made at \$4,87½. A few parcels of

new Wheat arriving in wagons—contracts continue to be made for new at \$1.—Corn 50c on time, and firm.

At FREDERICKSBURG, (Va.) yesterday Flour war \$4½a5; new Wheat 90a100c; Corn 42a45c; Oats 30c.

At ALEXANDRIA, yesterday, Wheat was 90a91c; Rye 45a49c; Corn 50c; Oats 30c; Lard 849; Plaster Paris \$7 1-2 per ton, per bbl 1,44a150. The Gazette says: We quote the wag in price of fresh ground flour, manufactured either from old or new wheat at \$5. From stores 5 1-2 asked, wholesale, \$5 1-2 retail.

NEW YORK MARKET, Tuesday evening, July 28.

There is a little more stir in Cotton. The business of the morning extends to 600 bales. Flour is very quiet, and, prices droop a little. Five hundred barrels Gennesee were bought for Newfoundland, part for \$5, and part at \$4.94; Ohio \$4.88a94 for flat loops, all dull; sales Corn Meal at \$15 puncheon, time; Corn 58; no change in Ashes, Linseed Oil stands as quoted at the close of last week, 72a75cts cash and time.

Dutch method of preserving Milk for a long voyage.—Take any number of bottles you wish to have filled, scald them thoroughly, turn them upon the nose in the sun until they are perfectly dry; then milk from the cows into the bottles, and cork them tight, the bottles are then put into a kettle, packed with straw or hay, and water poured in until they are covered. After being boiled, the milk is fit for use, and may be preserved sweet for months.

The gentleman who communicated the above to the Yankee Farmer, says that he has tasted of milk thus prepared, which had made a voyage from Amsterdam to Batavia and back, and from thence to New York—the milk was as sweet as when first drawn from the cow.

To PREVENT DYSPEPSIA.—An agriculturalist of note says "every kind of food proper for swine will be greatly improved by cooking. Your swine will fatten the faster if they can have access at will to charcoal, which will give them an appetite or fuel, and prevent their having a certain gastral disorder called dyspepsia."

Recipes.

UNIVERSAL CEMENT.—A cement made in the following manner, will unite, it is said, either glass or porcelain, and either marble or metals:

To an ounce of mastic add as much highly rectified spirits of wine as will dissolve it. Soak an ounce of insinglass in water until quite soft, then dissolve it in pure rum or brandy until it forms a strong glue, to which add about a quarter of an ounce of gum ammoniac, well rubbed and mixed, put the two mixtures together in an earthen vessel over a gentle heat—when well united, the mixtures may be put into a phial and kept well stopped.

When wanted for use, the bottle must be set in warm water, when the china or glass articles must be also warmed, and the cement applied—It will be proper that the broken surface, when carefully fitted, shall be kept in close contact for twelve hours at least, until the cement is fully set, after which the fracture will be found as secure as any part of the vessel, and scarcely perceptible.

BOWEL COMPLAINT IN CHILDREN.—Prepared chalk, one ounce; tincture of kino, one ounce; epsom salts, one ounce; water, one pint; mix and always be careful to shake it well when given. Give to a chid one year old, one tea spoonful in the morning, one at noon, and one at night; and increase or diminish the dose according to age. The above excellent remedy (said to be nearly infallible) is taken from 'Raymond's edition of Gunn's Domestic Medicine.'

CURE OF CORNS.—The following is declared to be a never failing remedy for corns: Take of tincture of iodine 4 drachms, iodinit of iron 12 grains, chloride of antimony 4 drachms; to be applied with a camel hair brush after paring the corn. The sufferers will rejoice to learn that three applications are generally sufficient.

TOBACCO.—A gentleman informed us a few days since, that tobacco was a cure for the bites of venomous snakes, if applied in time. He stated that a friend of his had the misfortune to be bitten by a copper head, and that his leg was soon swollen to such a size, and he suffered

such intense agony, that he was obliged to lay down in a field, not being able to reach his home, and it being only a short distance. Being an inveterate smoker of tobacco, he applied the moistened weed to the wound on the leg. In a few hours it had extracted the poison, and his life in all probability was thus saved. Our informant further stated that he had seen a small quantity of tobacco juice put into the mouth of a black snake, and that the reptile died in about a minute.—*Phil. Inq.*

HOW TO CURE A WART.—A friend of ours shewed us one of his hands yesterday, from which he had just removed an enormous wart. He had tried every ordinary remedy in vain, and at length got rid of his tormentor, by scraping a carrot, mixing the same with salt, and applying the mixture every night fresh to the excrescence when he retired to bed. Five or six applications cured it. As there are thousands of persons troubled with these disagreeable things who are very anxious to remove them, and as the remedy is extremely simple, we would advise its immediate trial.

SUMMER COMPLAINT.—For the information of families, whose children are laboring under this dangerous disease, we are requested to state that **BENE LEAVES** (esteemed a remedy) are distributed gratuitously at the garden of Mr Seaton, near the Alms House, and by Mr. J. F. Callen, corner of E and 7th streets. A single leaf of this plant put into a glass of water immediately produces a beautiful thick mucilage; which is rendered pleasant by the addition of a small quantity of loaf sugar, and is readily taken by children.—*Nat. Incligencer.*

CURE FOR DYSENTERY.—The following is said to be a certain cure for this distressing complaint. Take of Indian corn, roasted and ground in the manner of coffee, (or of coarse meal browned,) and boil in a sufficient quantity of water to produce a strong liquid like coffee, and drink a teacup full warm, two or three times a day. One day's practice, it is said, will ordinarily effect a cure.

THE WESTERN MARYLAND FARMER,

A monthly paper, is published by

G E O . F . S T A Y M A N ,

At the office of the "Frederick Visiter," in Church Street, and opposite the Evangelical Reformed Church, Frederick, Md.

Terms.—The "Western Maryland Farmer," will be published on or about the first of each month, each number containing 16 *octavo pages* on good paper, and with fair type. At the end of the year, it will constitute a good volume for binding, be handy for reference and beautifully worth more than its original cost. The price will be **FIFTY CENTS** per year, or twelve copies will be sent for \$5, when the cash is remitted in advance. For \$1 transmitted, the "Farmer" will be sent to that amount.

WESTERN MARYLAND FARMER.

Devoted to Agriculture, Horticulture, Rural Economy, the Culture of Silk, Useful Receipts, Prices, &c. &c.

VOL. I.

SEPTEMBER, 1840

NO. 4

PRINTED AND PUBLISHED BY

GEO. F. STAYMAN,

At the office of the "Frederick Visiter," opposite the
Evangelical Reformed Church, Church street,

FREDERICK CITY, Md.

Price 50 cents per year.—For conditions see last page

For Price Current, see next to the last
page

The Western Maryland Farmer.—Where is the farmer who has a proper pride in his occupation, that will refuse to give FIFTY CENTS, per annum, towards the support of an agricultural journal which may afford him useful information on subjects connected with his business, and serve as the medium of communication with his co-laborers in matters of general interest? Should there not be some rallying point for this large and extensive class of the productive population in this section of the country?—The low price of the "*Western Maryland Farmer*," recommends it to the consideration of all such as desire to see a more wide extension of information and knowledge on such subjects

Prince George's County Agricultural Society.—An agricultural society has been formed at Upper Marlboro, Prince George's County, Md., and the following gentlemen have been appointed a Committee to prepare a Constitution and By laws for the government of said society.

Alexander Keech, Dr. Day, Charles B. Calvert, Thos. Duckett, R. W. West, Dr. Wootton, A. B. Ghiselin, Rd. L. Jenkins, Thos. B. Gw., Thos. Berry, and Henry Tolson, Esquires.

11

Potatoes.—Not more than one ton of the late potatoes will be made in this vicinity.

Fan.—VOL. I.—No. 4.

Insurance Companies.—In our number before the last, we published the form of the Constitution of a *Mutual Insurance Company*, and recommended to the farmers of the county, the establishment of such an office in Frederick, for their mutual protection.—Had this advice been followed out, one or two worthy citizens, who have suffered the loss of their barns, would have been protected from such damage. Let then the farmers take warning, consider the advantages of this system, and adopt it for their own individual interest.

Corn Crops.—Notwithstanding the long drought which had prevailed in the early part of the season, and which it was feared might have destroyed the corn crop, the latter rains have so far revived it, that it is now quite a considerable crop.

Rye.—It is mentioned as a remarkable fact that though at the last year, there were many thousand bushels of Rye imported into this country from Russia, that at the present season we are again returning back to them. The New York papers mention that considerable purchases have been made of Rye, in that market for the Mediterranean and Black seas.

Prices of Wheat.—Some of the N. York and other papers, have been complaining that as soon as orders from Europe are received for the purchase of wheat in this country, it is a custom of the holders of it to run up the prices beyond the terms to which the purchasers are limited, and that thus the exportation is prevented, and a large surplus retained on hand.—They say that at good prices many millions of dollars worth

The Cattle Fair at Ellicotts Mills.—This fair takes place on Wednesday, the 16th of September. Persons who desire to send cattle to it, are requested to give notice to Mr. John Butler P. M. Ellicotts Mills.

No one can doubt the great utility which will result to the country from the establishment of these fairs. And we cannot but believe that much good would result to the public by the holding of such a fair in this section of the country.

Breeds of Animals.—The apathy which pervades the people of this section of country on the subject of procuring the best breeds of animals and of raising the finest stock is truly lamentable. For although there are some who feel a praiseworthy interest on the subject, yet we are obliged to say that, in the general, there is entirely too great an indifference among the people in this matter. If societies were organised and premiums offered for the best stock, perhaps it might prove a stimulus to exertion and improvement.

Bee Hives.—Among the improvements which we have seen in the construction of Bee Hives is one which has been suggested by a gentleman of this place, and according to which several hives have been made.—It is thought that they will serve a valuable purpose. The object is to preserve them from the attack of the worms which prove so destructive to them, and this is done by building the Hives in the shape of a lye hopper. This it is believed will afford a complete security against the attacks of these destructive insects.—The top of the hive is so made as to have a box which may be removed at pleasure, and when filled, is taken off without destroying the bees.—We also see it stated that Hives may be protected from the miller, by having the bees to enter through a small tube instead of by a hole.

Tree Corn.—We have been shown a specimen of this Corn raised by a gentleman of Frederick the present season.—It is much earlier than the common corn—is of a large grain, and of a flinty hardness. Its growth is quite different from the common.—Branches shoot off from the main stalk, and at the end of each branch grows the ear. It grows remarkably thick, forming a sort of hedge. We have no doubt but that from the early maturing of this corn and other advantages, that it will be found highly worthy of the attention of farmers.

Harvest in England.—We see that there is another outcry in England relative to failure of the harvest. We have read English papers long enough to learn to wait a little longer than St Swithen's day, to know what would be the price of grain in the London market. There may be a partial failure of the crop in Great Britain, without creating an opening for American grain and flour and there may be much complaint of rainy weather in July, and yet a tolerable harvest there in proper time. We have, in this country, seen too much of these false-symptoms to allow of their deceiving us.—U. S. Gazette.

Cauliflower.

Mr. Editor:—Having observed several articles lately in the papers on the subject of raising Cauliflower, I am induced to send you the answer which was given some forty years ago by Thos P Johnson, Esq. of Princeton, who was very successful in raising them to the question—"how he got them to flower?" It is necessary to transplant them at least twice. By transplanting, they double the number of their roots each time, and thus obtain the necessary nourishment for the flower. This is the whole secret. In other respects treat them precisely like cabbage."

E. H.
Phila. Invr.

MR. MUNROE—The facts stated in the following article, which I have cut from the Philadelphia U. S. Gazette, are of an important public import. I have reason to believe that there is no exaggeration in them. Should you concur with me in my opinion, as to the value of the information to the public, I for one would be glad to see the article republished in the Patriot. If my name be of any service you may use it by publishing the note with the article. Respectfully,

G. B. SMITH.

From the United States Gazette.

A few facts relative to the Silk Culture.

It has been long known that cocoons can be obtained in any part of the United States, whereever moderate attention is bestowed upon the feeding of silk worms. But this is only one of the primary stages of the silk culture; and without the ability to convert the cocoons into raw or reeled silk, they would not be saleable commodity, since they cannot be advantageously exported or conveyed to great distances. The question still remained to be solved—in our part of the country, at least—have we the capacity to wind the silk from the cocoons that may be raised, in a condition fit for a domestic or foreign market? Long essays, and even books, have been published, to prove that the reeling of silk is an art so difficult, as to require the practice of at least two or three years, and even of five or six years. Such essays have, however, been followed this season with similar results to those written, to prove the impracticability of navigating the Atlantic with steamboats, as the following facts obtained at a recent visit to the Modelson Filature, in this city will plainly show:

Elizabeth Williams began learning to reel silk on the 9th of last month (June), July 15th, commenced at half past eight o'clock, and reeled her bushel of cocoons by three o'clock in the afternoon, having had a recess from twelve to one o'clock. Obtained from the bushel

her work till six o'clock, P. M., reeled twenty-eight ounces in the day. The cocoons were of the pea-nut variety and very good. The silk twenty-five fibres. On the 16th, the same girl reeled from similar cocoons, and without any extraordinary exertion, two pounds and one ounce of twenty-five fibre silk between the hours of half past 7 A. M. and 6 P. M.

Hannah Hill commenced learning to reel May 27th, (of this year,) and obtained from her bushel of pea-nut cocoons, twenty-two ounces. In the course of the day she reeled altogether twenty-four ounces of twenty-five fibre silk.

Cornelia King began learning July 1st and only about a fortnight afterwards, namely, on the 16th of July, got eighteen ounces of twenty-five fibre silk from one bushel of pea-nut cocoons.

In the silk filatures in Europe, from one to one pound and a half is considered the daily task of an experienced reeler. Although the silk reeled after such limited experience will sell readily for \$5,50 to \$6 per pound, in its raw state, we are ready to admit that the reelers here referred to have not yet attained perfection in the art. The fact has furnished, however, that if the reeling of merchantable silk is so difficult as has been represented, then must the success just stated prove the very superior capacity in the directress of the model filature to teach, and in her pupils to learn.

Two doors from this establishment in Market street, just above Eleventh another filature has been commenced by private enterprise. This has six reels in operation but as the cocoons raised this season are now coming in pretty fast, it will soon have to get another at least the

Piedmontese reel is the only one to be seen in either of these promising establishments.

FRANKLIN.

Some who think life too short nevertheless find it long enough to outlive their characters, their constitutions and their estates

From the American Farmer.

Lucerne.

As we have expected, and as it deserves, this plant is attracting more of the public attention. This is the result of the plant itself, and a growing disposition among agriculturists to diversify their crops, more than they have done, heretofore, and especially to make, as it is their obvious interest to do, better provision in the way of grasses and Roots.

A very sensible writer in a late number of the Farmer's Cabinet, who is justly impressed with the great value of lucerne, and who has evidently been a close observer of its character and habits, makes in regard to its cultivation the following remarks, which we are happy to transfer to our columns, believing that a very large portion of the region of country in which the "Farmer" circulates most freely, is well adapted to the growth of this plant, and much in need of what it so fairly promises to supply.

My experience in raising this astonishing crop has been pretty extensive, and as I have long been convinced that it is peculiarly suitable to many parts of this country, I would detail a mode in the culture, which in suitable situations and under favorable circumstances, would, I am convinced, be attended with perfect success.

The land designed for it should be nothing but a clean, well-tilled soil, summer fallowed, the weeds being carefully gathered after every ploughing, and not a moment should be lost in bringing forward as many crops of seed-weeds as possible, by frequent ploughings and harrowings, turning them down as fast as they come.—Before the last ploughing, a covering of well-rotted manure should be spread on the land, and this turned in, the seed, twelve or fourteen pounds per acre, should be sown, broadcast, in August or September unaccompanied by any crop, and be immediately rolled in. In the middle and southern states there would be no danger of its being injured by the winter cold, provided it be protected by the usual quantity of

snow, and although the weeds, which might still remain in the soil, may spring up with the lucerne, yet as they would be prevented from growing in the winter, that crop would shoot earlier in the spring than they, and would soon out-top and overgrow them, while four or five cuttings of the lucerne during the next summer, would prevent these weeds from obtaining even a chance for success.

It is a mistaken idea that lucerne requires a rich soil; this is by no means the fact; indeed I have known several attempts to raise it on such, fail, in consequence I think of this very circumstance; but a suitable soil is quite necessary, and what that is, is not sometimes easily definable beforehand: but experiments on a small scale will soon point them out. The subsoil for this crop is of much more importance than the surface, and the most prolific crops have been obtained from soils supposed too barren to produce any profitable yield whatever.—Ashes form an excellent top-dressing for lucerne, as they contain no seeds of weeds, and this is a circumstance of incalculable importance to its future well-being: all other manures should be applied during the frosts of winter, for before the seeds which might be contained in them, can vegetate in the spring, the lucerne has started, and will then keep the lead; and when the crop has taken full possession of the soil,

nothing appears more tenacious of life, or equal to cope with it, especially during a season of drought, when all other vegetation has disappeared from the face of the earth; then I have often known it to shoot away at the rate of two inches in height every twenty-four hours. It has been the custom in some places, to raise the crop on a seed-bed, and transplant the roots, but this is changing the nature of the plant, for its peculiar characteristic is thus destroyed; and however much it might thereafter flourish on good soils, it is not so fitted to put up, from the depth of twelve or fourteen feet, moisture sufficient to sustain a crop of eleven tons per acre, during the hottest season of the year, nor is it, after that, so well

able to cope with the weeds, as its strength is never so great as when its roots are several feet deep, and forms a woody crown about three inches in diameter, bidding defiance even to the plough-share, and seeming to gain strength from the roughest treatment.

Nor is the very general practice of drilling the seed, at all to be recommended; it is thus made to flourish, but it is at the cost of too much labor and expense; nor have I ever known a hoed crop at all to be compared with very many that I have seen broadcast, and which had been raised with little expence or labour. The observation, at page 253, vol. 3. of the cabinet, that unless the lucerne crop is sown in drills, and kept clear by hoeing, it will not answer to the farmer, is erroneous—nothing can be farther from the fact—thick sowing from the autumn or late summer on a clean and suitable soil, will render quite unnecessary drilling and hoeing; and will insure larger crops than can be obtained by another mode of management.

Lucerne has been denominated an impatient crop, but on soils when suitable, nothing succeeds so well, or with less trouble; the seeds start in very few days and the growth of the plants is at first as decided and rapid as the common red clover; but it must be admitted that after this, it seems ready to give way to a crop of weeds, and the most promising prospect is often destroyed in a few days. But to those who are acquainted with its habits the cultivation is neither difficult or hazardous; and when it once decides the question "to grow, or not grow," in the affirmative there is no crop on earth that can at all keep pace with it; and it is then a crop for life, or thereabouts. But the best crops which I ever knew, were those which grew on the seashore, not two feet from high water mark—nay, I have known it to grow & flourish on the sea-beach, overflowed by every spring tide without suffering the least injury from it. Those crops grew on white sand, with not a particle of earth to be seen in its composition, and there were, of course, no weeds to im-

pede its growth; but, at the depth of several feet, this bed of sand was found resting upon a substance of fine light mould, in which the root had penetrated, and even to produced crops which were truly astonishing in their bulk and vigor; and upon these fields it had been customary to tether cows during the whole summer, for ages without manure, and yet no diminution of its strength was ever dreamt of. During the whole of the winter, not a blade of lucerne was to be seen, the roots had all been covered by a light coat of sand, which had been blown up from the beach: this protected the crop from the frosts; and very early in the spring, the shoots of lucerne would be found penetrating it in all directions, like asparagus plants, and in a few days they would spread the surface like a carpet, furnishing, in about the space of two weeks, excellent food for cattle of every description, and upon which hogs would fatten, fit for slaughter; it being remarkable that these last, after masticating even woody stalks of the plant would not eject any portion of it, but swallow the whole. VIR.

P. S. Any of our friends intending to enter into the cultivation of lucerne, should immediately prepare, by summer fallowing the land, harrowing after each ploughing, to encourage the weeds to vegetate, destroying them by turning down, and harrowing for a fresh crop immediately.

Agriculture, aided by science will make a little nation a great one.

A wise government will not be slow in fostering the agricultural interests.

Let every farmer who has a son to educate, believe and remember that science lays the foundation of every thing valuable in agriculture.

The opposition against book farming rests on the shoulders of two monsters, ignorance and prejudice.

If you separate science from agriculture you rob a nation of its principal jewel.

All the energy of the hero, and all the science of the philosopher, may find scope in the cultivation of one farm.

From the Farmers' Cabinet.

Large and small Farms.

Sir: I wish my brother farmers would think very seriously on the advantages to be derived from the system of cultivating no more land than can be well manured. The desire for more land has been the ruin of thousands, who would at this time be well to do, if their friends had equal to that of the thirty acres; this deprived them of one half the number of acres which they at this time possessed; while the extra labor and anxiety consequent upon a business so spread abroad, are all that they had a right to expect to obtain. And it would appear to be a fatality to which persons of this sort are subject, or they would surely be able to see the nose in the middle of their face—for one is not more plain than the other. If ten acres of land can be made to yield as much as one hundred, merely by concentrating upon it the means of improvement, the labor and care necessary for the cultivation of the one hundred acres, the result must be profit of mind, body and substance, absolutely astonishing! Now only, for a moment, calculate the difference in labor, in hauling the manure over one hundred acres instead of ten, and after that, the spreading it abroad! then comes ten times the ploughing, harrowing, sowing with ten times the quantity of seed, hoe-harrowing, mowing or reaping, and binding and raking over one hundred acres instead of ten, and extra carrying crops; and after all this, ten times the rent to pay.—I declare it appears a species of insanity, this desire for more land.

I have lately seen a farm where all these evils are embodied—of excellent natural fertility, the fields large and lying on an easy declivity, with every facility for permanent improvement, marl of the richest quality in the middle of the estate, and within three feet of the surface.—Now, if the owner of this fine farm of two hundred acres would confine his labors to ten acres of the land adjoining his house, and give all the rest to the stock upon the farm; only mowing the weeds, to prevent them from seeding his

own and his neighbor's land, I believe he would then make a profit, while at present he must make a loss.

I was told yesterday of a farmer who cultivated one acre of land, which adjoined a field of thirty acres—both were planted with rye; and at harvest a bet- ter time was made that the yield of the one was equal to that of the thirty acres; this deprived them of one acre: these fields I have seen this broad, are all that they had a right to day; and I have also seen another field, where the owner offered to dispose of the crop of rye for a dollar an acre, but could get no purchaser at that price!

Now, is it not much better to double the crop than to double the number of acres? but I have land lying before me which would yield five hundred per cent. more than it now does, by extra management.

AN OLD FARMER.

Making Vinegar.

Vinegar, (an indispensable article in house keeping) may be easily made by observing the following simple rule, viz: procure a clean oaken cask, of the size of a common barrel, or wine cask, place it in a warm room, if in the summer time in the garret, near a roof which is exposed to the warm rays of the sun; put in say one or two gallons of clear fermented cider, leave the bung out so that the air may have free circulation; in the course of two or three weeks it will become short vinegar fit for use. Cider may then

be added from time to time in small quantities, and increased at pleasure, taking care to never add more cider at any one time than there is vinegar already in the cask; in recruiting care should be taken that fermented cider be used, excluding all such trash as cider emptyings from old casks, tea grounds, &c.—Alb. Cult.

Effects of Camphor on Vegetables.

The stimulant effects of camphor upon the human and some other animal bodies are well known; but those on vegetables are not only new, but astonishing in their nature. A piece of the woody stem of the tulip-tree, with one flower and two leaves, taken out of a pot of water, containing several other flowers of the same plant, all, to appearance, in the same state, was placed in eight ounces of water, which had been stirred up for some time with one scruple of good camphor. In a little while, an unusually lively appearance became remarkable in the flower in the camphor, while the others, though they had the benefit of a larger quantity of water, were sensibly drooping.

The leaves first elevated themselves considerably on their foot stalks; the flower expanded more than in a natural state; the stamens receded from the pistillum, and the three leaves of the calix, or flower-cup, where remarkably reflected back, and grew extremely rigid and elastic. The internal surface of the petals of the flower perspired considerably, though a similar perspiration could not be perceived in the flowers of the same room and temperature. The camphorated plant continued in a very invigorated state for two whole days, after which it began to droop, but the leaves drooped and decayed sooner than the flower. The other flowers and leaves of the tulip-tree left in simple water, did not live more than half as long as that in the water impregnated with camphor.

Notwithstanding these surprising effects, no odor of camphor could be traced in any part of the branch, except what was emersed in the fluid. This circumstance seems to render it probable that the camphor was not absorbed by the plant, but that it exerted its remarkable influence entirely through the solids to which it was immediately applied. The appearance, however, was very striking, and might be compared to the man said to the tea-kettle,

beneficial effects of opium on the human constitution. Several other experiments were made with camphor on plants, in all of which it was very evident that camphor operated as a powerful and wholesome stimulant. A stalk of yellow iris, with one expanded flower, was taken out of a phial of water in which it had been placed more than a day.

The flower had begun to droop; but in a very few minutes after being put in a phial of the same size, containing a few grains of camphor, it began to revive, and continued in a vigorous state for many hours. As camphor is but sparingly soluble in water, it is natural to conclude that the stimulant effects were produced by a very small part of the quantity mingled with the water. This discovery might induce us to make experiments with camphor as a manure, if the expense of trying them on a scale sufficiently large were not excessive. But still, we may apply the camphor in the manner before mentioned; and can that be termed a useless purpose? A few grains of camphor acting as a cordial, will revive a drooping plant, increase its beauty and prolong its existence. In the eye of the florist, these are objects of no mean importance.—Burt's Observations on the Curiosities of nature.

M. Bertelli, a large land owner near Alexandria, in Piedmont, as stated in a letter, from Turin, has discovered a method of making silk worms spin their cocoons of a red or blue colour, so that the silk will, in its natural state, have one or other of these tints which are not only of great beauty but indelible.—M. Bertelli has not disclosed his secret, but it is supposed to consist in certain preparation of the mulberry leaves with which the worms are fed.

A large rattie-shake, having 28 rattles, and measuring 4 feet 3 inches in length was killed in Farmington, on the 23d ult.

“You sing through your nose,” as the man said to the tea-kettle.

Hoof Ail, or Foot Rot.

Messrs. Editors—In perusing an old English agricultural work a short time since, I noticed the following highly approved cure for the hoof ail, or foot rot:

"Bleed copiously. If the disease first appears between the claws wash the part clean; when dry, rub a tar rope to and fro between the claws till an evident warmth is produced; then dress the part with a wooden skewer dipped in butter of antimony, oil of vitrol, or nitrous acid. Let them stand for an hour or two, and then turn them on a dry pasture. Repeat this for three or four days successively."

"If inflammation appears, reduce it by a poultice of linseed meal, or rye flour. The cure will be accelerated by administering the following saline purgative:

"Take of glauber salts, one pound; ginger, powdered, two ounces; molasses, four ounces; add two pints of boiling water, and when of new milk warmth, give at one dose. Particular care is requisite to keep the animals on dry pasture for a week or two."

Knowing that this disease is considered incurable, I think the recipe may be of timely aid.

W. N. H.

Yates Co., June 15th. 1840.

Live Fence.

We have before alluded to the importance to the owners of real estate, especially in the vicinity of cities and villages, of obtaining some suitable tree or shrub for fencing. The description given in the annexed article from the Western (Cincinnati) Farmer of a shrub suitable for this purpose, strikes us as being the very thing desired. We would esteem it as a favor if some friend in the south where it is grown would forward us a few seeds for trial in this vicinity. —Amer. Farmer.

The Cherokee Rose Live Fencing.—It is time we commenced endeavouring to discover the most valuable kind of shrubs for hedges. If we should not

stand in great need of them in our time, yet we ought to consider that, if we can make any advances in this way it will be so much gained for those who are to come after us, our children and children's children. Besides, their ornamental appearance about the house or garden is a strong inducement to make a few efforts to obtain the best as well as the most beautiful enclosures of this kind.

Having become acquainted with a gentleman who has witnessed the propagation and growth of hedges in Louisiana and Mississippi, of the Cherokee Rose, we shall give his description concerning it, as we obtained it from him, and of which we made notes

at the time. It has the advantage over the Honey Locust in growing compactly at the bottom, and not throwing out such straggling and therefore dangerous, thorn-limbs. Still its thorns are sharp and strong.

The branches that extend from the lower part of the stem have the property of taking root very readily. In this case the branches which throw out after planting the cuttings, being layered, or a little earth thrown over them, will soon fix themselves in the ground. The cuttings, therefore, need not be planted closer than two feet in good ground. There is a decided advantage in this shrub being increased so rapidly by cuttings, when other plants for live fences raised from the seed, requires so much more time and trouble. The cuttings of the Cherokee Rose may be planted in a nursery before they are taken to their final location, and then cuttings can soon be procured from them in any number.

In order for more certain protection, and as there are so many wood fences at hand, it will be adviseable, particularly if they are post and rail fences, to plant them as near them as possible. The fall is the time for planting. Cut the vine from 10 to 15 inches in length, and insert in the earth each end of the cutting, exposing the buds. Every year, in the spring, the hedge should be intertwined till it has attained sufficient size, after which it will only need occasional pruning. It will

take about four years to reach maturity. We are informed that thousands of acres are enclosed with this kind of fence in Louisiana.—Stock of all kinds, except hogs (and they root it up) reject it as food. It will be an easy thing to procure the seed of this plant from the south, and its hardiness and capability of bearing our winters has been already proved in this neighborhood. We shall procure some seed as soon as possible, and, lay before our readers the results of our trial. If it should not at first suit our latitude it seems worth while to attempt to acclimate it.

Dairies & Farming in Ohio.

A letter of August 19th, from Columbus, in the Journal of Commerce, gives the following notice of remarkable agricultural enterprise in the Western Reserve.

This district, from its climate and soil, is supposed to be better suited for the raising of cattle than any other part of Ohio, and it contains one-fourth of all that are in the state. They bear in number a ratio to the white males above 21-3 to 1, while in all other parts of the state that ratio is only 1-1-2 to 1, Dairies of from 100 to 200 cows are not uncommon there: The short horned Devonshire best, and for draught they are, perhaps, superior.

The most extensive dairy in this part of the State is at Granville. Its proprietor, as any of his brothers would guess, is a Yankee. A fair specimen of his race he is too: intelligent and enterprising in action, and liberal in feeling and sentiment, and to crown all truly pious.

He has 80 milch cows, Durhams or mixed, to the number of which he intends adding from a fine stock of young cattle.

From each cow 300 lbs. cheese are made per annum, and as three acres of land are requisite to support her, and the average price of cheese is ten cents a pound, his income from cheese alone is 10 dollars per acre; which is obtained at

less expense of time and labor than would be necessary to raise a crop of wheat from the same ground. But besides this, every couple of cows furnishes whey enough for a fine Berkshire pig; which with the gradual addition of dry food as his size increases, furnishes another item of profit. The butter also, little of which is made till fall, the young cattle and numerous little items, must be taken into the account, and will suffice to show that this business is by no means unthrifty. It is managed however, in a looser manner than would answer where land is valuable or already worn out. The only care in the West seems to be with regard to the stock, and greater pains to improve that has been taken than at the East. But with proper structures, conveniences and food, they are poorly provided. The Granville husbandman has commenced the culture of roots; has been successful with turnips and sugar beets, and with their aid may certainly diminish one-third the quantity of land necessary to support his cattle. Granville was settled from Massachusetts, and named after a town in that State. As a specimen of Yankee character, as it develops itself in the West, it deserves a letter by itself.

Ploughing heavy Land.

Land that is heavy or tenacious should never be ploughed when wet, and those who have summer fallow following fields of this stamp, should be cautious in working it when there is sufficient moisture present to render it adhesive. A disadvantage in two ways results from ploughing such land when too wet; it not only breaks such land into large lumps,

but the pressure of moving renders it so compact that they do not crumble readily or quickly, and the roots of plants find little nutriment among such masses; and the action of the plough in passing through a soil so conditioned, presses and smoothes the bottom of the furrow in such a way, that when dry, an artificial hardpan is produced, only to be removed by the action of the frost, or by still deeper

ploughing in a dry season. We have before us a pregnant instance of the bad effects of ploughing heavy land when too wet. A field of three or four acres intended for corn and potatoes, of heavy but rich land, and which has uniformly grown fine crops, owing to peculiar circumstances, could not be seeded or planted until so late in the season that further delay was not admissible, and the last

ploughing, striking out, and planting, was performed when the ground was saturated with moisture, and in a very unfavorable state. Dry weather followed, and the moved earth adhered in large lumps, hard as dried brick, but many of them much larger. The corn in some instances was unable to force its way through the dried crust covering the hills, and as the masses in such cases do not crumble readily, at hoeing there was not pulverized earth enough to place around the plants, and it will readily be conceived that the air will circulate rather more freely than is consistent with vegetation, through a hill of potatoes or corn constructed of such coarse materials. Never have we before seen, what English writers call a locking up of the nutritive powers of the soil, effected so completely as in the present instance, and now it appears clear that former friability will not be restored until the earth is submitted to the action of frost.—*Cultivator.*

Saving Seeds.

Every farmer should endeavor to save such seeds as he may want, selecting from the best, and most productive plants. There is scarcely an article cultivated by the farmer or gardener; that may not be improved by selection and care.—Plants, the varieties of which are liable to intermix, when intended for seed, should be planted at such distances from each other that the pollen of their flowers cannot intermix. Beets, cabbages, turnips, melons, squashes and even corn, should be planted at a distance from other varieties of the same plant, if pure seed would be obtained. Seeds keep well, by simply putting them up in a dry place, until thoroughly

dried, or until wanted. Herbs, too, should be saved, as more or less of them are wanted in every family for culinary or medicinal purposes. There are many who might, were it not for their negligence, secure an abundant supply of good seeds; and pot or sweet herbs, that when such things are wanted are obliged to rely on the greater forethought & charity of their neighbors.—*Ib.*

New Variety of Barley.

In 1836, a small farmer near Blandford in England, found at one corner of his garden plot, a tuft of some sort of grain consisting of some 30 or 40 stalks, which ripened daily in the summer, (June,) and proved to be a very fine variety of barley, containing on an average 40 grains in each ear. The root was suffered to remain, from which, in the same year, he cut two more crops equally good; and he has continued to cultivate it with equal and uniform success. As he was ignorant of the way in which the seed came in the garden, it has been called 'Providence barley,' by which name it is now known. Its cultivation has spread rapidly, and two crops are usually gathered from one sowing which should be early (February or March.) The berry is of superior size and quality, and the yield is from 40 to 50 bushels per acre.

Such, in substance, is the account given of this grain, in the London Farmer's Magazine; and we notice it, not so much for the sake of calling attention to this barley, as to the importance of paying more attention to the introducing new and improved grains, and the ease with which it might be effected, if farmers would pay more notice to any new or fine roots or stalks of grain that may appear in their fields. The examples of Le Conte in producing many new & valuable kinds of wheat, and the late introduction of the Chevalier and providence barley, not to mention the several new and superior varieties of corn, which American farmers have grown, proves satisfactorily the ease with which it can be accomplished, and the good results that would ensue,

On the Culture of Tobacco.

We make the following extract, says the American Farmer, from a communication in the Southern (Tenn.) Cultivator, in which the writer urges the planters of that state to turn their attention again to the culture of Tobacco and cotton, from which it appears to have been diverted for a few years past; the planters of this state may find some useful hints in the extract we give:

* * * I will conclude this rambling communication with a few hints to those who may wish to embark in the cultivation of tobacco.—Sow your seed in February, on a rich light soil; take care to sow plenty of seed; a bed, ten feet by eighteen, if it is sown thick enough, will furnish plants enough to raise three hhd's of tobacco. Break up your tobacco ground as early as you can conveniently do it; it should be well pulverised by deep and close ploughing—then lay it off 3 and a half feet apart each way, and make your hill. As soon as your plants are large enough, and you can get a season, you may plant them. A moderately sized plant is better than a larger one. If the ground is very wet you should not squeeze the dirt about the plant, but make a hole with your stick and drop your plant in. It will grow off quicker in this way than it will when the dirt is pressed about the plant. I prefer a light season for transplanting, provided I could have a small shower after setting out.

As soon as your plants begin to grow you should plough it over and scrape it down; and in the course of a week or two, you should go over it again with a bulltung, ploughing it as deep and close as possible, and hill it up—top it from eight to twelve leaves high. Farmers in this State commit a great mistake in topping their tobacco too high. They make a larger bulk, but their tobacco will be light and chaffy, a plant of tobacco topped to twelve leaves, every thing being equal, will weigh more than one topped to eighteen. For-

ward tobacco, on rich land, will bear topping as high as twelve leaves, but late tobacco should not be topped higher than eight leaves. You have nothing to do now but to keep off the worms and suckers, and they are apt to keep you very busy about the full moon in August. Let your tobacco stand until it is properly ripe before you cut it; do not cut too much at a time, for fear of letting the sun burn it, which is very hard to prevent sometimes, as tobacco is very easily sunburnt after it is "fall." Be careful not to bruise it in handling, and fire it well with green wood; as soon as it is cured, strip it and strike down; tobacco loses a little in weight every time it comes in order and goes out, therefore it should be stripped and struck down as soon as possible. The order in which tobacco ought to be struck down, is not so easy to describe on paper; but it should always be struck down when it is coming instead of going out, and not too high. Prize heavy hogsheads, as the freight on a heavy hhd. is no more than that on a light one.—Send it to New Orleans; and if you ever regret doing so, my name is not

DAVID THACKSTON.

The Crops.

Below we continue our statement of the character of the late and present crops, always a subject of interest to those who have grain to sell:—

Correspondence of the Journal of Commerce.
COLUMBUS, Ohio, Aug. 19, 1840.

The time for guessing about the crops has gone by, and there is now no more room for croaking. With regard to the central part of Ohio, (and throughout the West, so far as I have heard,) it is certain that the lack this year will be of months to eat and mills and boats to work up and carry away the bounties of nature; while every article that the earth can produce will exist in abundance and perfection.

The wheat crop is large and the grain

of good quality. Some fields were injured by the fly and some of the most promising have been found to yield an undue proportion of chaff and straw, but the average product per acre is probably larger than is common, and I have been told that an unusual quantity was sown.—Last year the price of wheat was so low that most of it, instead of being threshed immediately after harvest and in the field, as is the practice here, was stacked up or put under cover, waiting for better times. As the price still declined, a large quantity remained on hand till spring; enough, at the lowest estimate I have heard, to feed the state another year, and leave all the present crop for export. A great deal, however, has been carried out since the opening of navigation, and the immediate neighborhood of the canals is pretty well cleared, while much still remains in the back country.

With regard to rye and oats, the farmers have not a complaint to make, and Indian corn is in the most flourishing condition. As to fruit, there is enough of it to give the whole world the cholera morbus; and I am much mistaken if the trees do not have the cramp or some similar disease next year. Bearing too much fruit is as injurious to trees as eating too much is to men. Trees have organs as well as we, delicate organs, which are strained, weakened and deranged by over exertion. One would think that the same common sense which keeps the farmer from overloading his cart as to break his axletree, would teach him not to let the most fruitful boughs of his orchard be by their own productiveness.

THE CROPS.—The farmer never had more cause to return thanks to Providence for an abundant crop, than at the present time. We have travelled thro' much of Licking and a portion of Delaware county during the last few days. The wheat is coming in much better

than was anticipated. Although some fields have been very much injured by the fly, yet the crop is thought to be above an average one. The corn promises very well, and vegetation of every description never was more luxuriant. Newark [Ohio] *Gazette*.

In Maine, we have good reason to believe, the crops will be very abundant. The growing season, so far, has been an excellent one, and the past ten days has been choice weather for our hay makers. The yield will be very heavy judging from the accounts we have from some of the farms in our neighborhood. Indian corn will be brought to market before the close of the month. Our neighbors in Kennebec and Penobscot give the most cheering accounts of the farmer's prospects. We are happy in being able to communicate such good news; and congratulate our farmers on the prospect of so good a harvest.—

Portland Advertiser.

The Franklin (Miss.) Republican states that both the cane and cotton crops are very fine, notwithstanding the last drought. The corn crops will not fall short, as was generally supposed, and the late corn is coming on fairly, and is daily improving from the effects of the frequent showers that are falling.

IN TENNESSEE.—An extraordinary quantity of rain has fallen in Tennessee during the months of June and July. The Nashville Whig states, it was double the quantity which has fallen in any summer for some years back. The small grain has, consequently, suffered injury, but the corn and cotton have not broken off, or exhausted of their juices been affected.

THE HARVEST.—The Wheeling Va. Gazette says:—"The harvest has commenced in this section, and progressed as fairly as it possibly could. The weather has been very fine, and with two weeks more of similar weather the crops will be entirely secured. The crop, for many miles round this place

we are assured, is nearly or quite as good as it was last year. There never was before as much wheat in the country as now."

Louisiana Crops.—The N. Orleans Courier says. "Abundant as last year's cotton crop turned out, we are assured that of this year will exceed it in quality and quantity, should nothing unusual happen before November. A planter on Red River, who made 800 bales last year, calculates on 1000 at least this fall.

"The sugar cane also bids fair to reward the planter. So that times would be brisk enough among us next winter could all hands get clear of debt."

Eastern Crops.—The Maine Visiter has a favorable notice of the appearance of the crops in the heart of the farming regions on the Kennebec and Andros-coggan. The hay is represented as excellent; the corn crop unusually promising; and the fields of grain, including wheat, rye, barley and oats are generally good and will produce a fair average, though there are occasionally evidences of the smut and rust.

Valley Wheat Crops.—The Staunton Spectator of the 23d says: "It appears that the wheat crop generally in this Valley has been seriously injured by the rust. There is a large quantity of old wheat on hand, however, which, with the new crop will equal our full average supply."

The Harvest—The Snow-hill (Worcester County, Maryland) Banner, states that now the harvest is completed in Worcester county, the wheat crop has proved scarcely worth the trouble and expense of raising and harvesting, in consequence of the ravages of the rust and smut. The oat crop is good, but not equal to that of last year. The potato oat increases in favor, and bids fair to supersede the old oat. An average crop of corn is expected.

Petersburg, Va. June 30.—The harvest in Virginia is now far advanced; and although not a very abundant, is consid-

ered a very good one. The weather has generally been favorable hitherto, and the quality of the grain is good. No price is yet established; but it cannot be high when flour sells at \$4 $\frac{1}{2}$ per barrel. Corn is worth 50 cts per bushel.

The crop of tobacco is most abundant; that of Virginia is estimated to be 50,000 hhd; of Kentucky nearly the same; and of Maryland and Ohio, about 84,000 hhd. With so heavy a supply, prices are well sustained—the general sales at the inspections being from \$3 3-4 to \$11 per hundred. The small stock held in Europe induces shippers to pay these prices.—*Farmer's Register.*

CORN CROP.—The Fredericksburg (Va.) Arena of a late date says. "There has been too much rain for our low lands. But, upon the whole, we have never seen a finer prospect for an abundant harvest of this staple of life."

Eastern Shore Corn Crop.—The Centreville Times states that in a large portion of the Eastern Shore, the corn crop looks badly—the superabundance of rain in the early part of the season seems to have so affected it as to cause it to burn or die, (to use a farmer's phrase) before it can mature.

Good Farming.

The test of good farming is this—that every successive crop is better than the one which preceded it and that the profits of the farm labor are annually increasing. A farmer who can realize these prospects is doing well. His lands and his purse are improving. And he should never hazard this certainty and the comforts which it confers, for wild experiments, or hazardous speculation.

But whenever, on the contrary, the crops are annually diminishing, the reward of labor is necessarily diminishing also, and it may be pretty generally inferred that both the soil and the purse, are under the exhausted system.

Bust.

Barns Burned.

Barn Burned by Lightning.—We regret to learn that the barn of Mr. George Thomas of the Manor, was entirely consumed with all its contents by lightning on Sunday evening last, the 23 inst.—We have been told that there were about 20 tons of hay, 100 bushels of rye, and horse-gears &c. destroyed. It was with great difficulty that the corn-house and other-out buildings in the neighborhood were saved. —Fred'k. Visiter.

Barns Burnt.—The Westminster Carroltonian states that during the storm on Tuesday, the barn occupied by John German, near Manchester, was struck by lightning and burnt, the fire from which communicated with another barn about 30 yards distant, which was destroyed with its contents, a valuable crop of grain and hay—the property also of Mr. German.

From the Trenton State Gazette.

Thunder and Lightning—Fires.—A violent storm, accompanied with thunder and lightning, such as has rarely been experienced here, occurred on Monday afternoon about 6 o'clock.

The dwelling houses of William H. Potts, and Robert Mc Nelly, Jr. and the button factory of Daniel Lodor, were struck, and some of the rafters very much shattered, but no serious injury done.

The barn of John Lafaucerie, on the Pennington road, about a mile from town, was struck. A man and boy were in the barn at the time, having just driven in their horses. They were stunned by the stroke, but not so much as to prevent them from leading the horses out.

The barn immediately was in a blaze, and a fine crop of wheat, oats and hay, just in, was destroyed. The barn and contents were worth about \$2400, on which was an insurance for \$450.

During this time two other fires were plainly seen, at the distance of a few miles in Pennsylvania; one of which was a barn of Elijah Fish, near Yorkleyville, and the

other a barn of Barclay Green, in Penn's Manor.

Fourteen cows were destroyed in the former.

We copy the following advertisement from the Baltimore American:

Superior New Strawberry.

Hovey's seedling, a new variety, originated in 1835, and now for the first time offered to the public, after a trial of three years, in a bearing state, has confirmed its superiority over every other variety. It belongs to the class denominated Pine Strawberries, and may be described as follows:—

Fruit, very large, round, never coxcomb-shaped, even in the largest berries. Color, deep shining red. Seeds inserted in a slight cavity. Flesh, scarlet, firm, abounding with a most agreeable acid and exceedingly high-flavored juice. The vines are as hardy as the Early Virginia, having stood the severity of the several past winters unharmed; growth vigorous, and the fruit well elevated from the ground on strong stems. A full description of this Seedling, with an engraving of the fruit, and some account of its origin, treatment, &c. will be given in the August number of the Magazine of Horticulture.

This Strawberry was first exhibited at the Massachusetts Horticultural Society's Rooms in 1838; again in 1839, and also the present year, and each year obtained the Society's premium, altho' in competition with the Methven, Keen's Seedling, Downton, &c. Gentlemen well acquainted with all the other varieties cultivated in this country, have seen the bed in full-bearing, & unhesitatingly pronounce it the largest, finest, most productive and hardy variety they have ever seen.

The entire stock of plants is in the possession of the subscribers, not one ever yet having been disposed of and they are now offered for sale, and will be ready for delivery on and after the

20th of August. All orders will be executed in the rotation in which they are received. Plants, \$5 per dozen. All orders from a distance, enclosing the amount for the plants ordered, will be immediately attended to, and the plants promptly sent to the direction desired.

Also, a fine stock of Plants of the older and well-known kinds of strawberries, viz: Methven Scarlet, Early Virginia, Royal Scarlet, Wood, &c. &c. Price from \$1 to \$2 per hundred plants.

The above may be had of Robert Sinclair jr. and Co., No. 60 Light st., Baltimore.

THE MARKETS.

FREDERICK PRICES CURRENT.

September 5, 1840.

FLOUR.—Flour from wagons, \$5,00

GRAIN

Wheat—(New,) Prime Red \$1,

Rye—62 cents.

Buckwheat—62 cts.

Corn—\$2,50 Per Barrel.

Flax Seed—100 Cents.

Oats—40 cents

Plaster, \$1,50 per ton

Timothy Seed—\$2,50.

Salt. g. a. 65 cents, per bushel.

BALTIMORE MARKET?

OFFICE OF THE AMERICAN Sept. 2. 1840

FLOUR—We are advised of sales of How-street flour from stores yesterday and to day, of good common brands and to the extent of about 1500 barrels, at \$5,12 $\frac{1}{2}$ which we now quote as the uniform store rate. The receipt price continues at \$5.

City Mills Flour has fallen in price. Yesterday and this morning 1700 bbls. were sold a \$5 12 1/2, which is a decline of 37 1/2 cents from the previous sales. Sales of Susquehanna Flour yesterday at \$5,18 $\frac{3}{4}$.

GRAIN.—There has been no Pennsylvania Wheat in market since Monday, when at 104 a 106 cents. Sales of fair to good new Md. and Virginia reds continue to be made at 90 a 100 cents, and some sales of strictly prime Virginia red have been made at 103 and 106 cents. A large part of the Md. wheat is of inferior quality and badly cleaned, and consequently of more difficult sale.

Sales of white Corn at 51 a 52 cents and yellow at 52 a 53 cents. We quote Md. Oats at 26 a 27 cents.

WHISKEY.—Hhds continue in limited demand at 27 1-2 cents, and bbls. at 29 a 29 1-2 cents. The wagon price of bbls. is 25 cents, exclusive of the barrel.

PHILADELPHIA, August 25.

Flour is dull at \$5.50 for Penn. fresh ground, with a downward tendency; the stocks however, are very light; a sale of 1800 lbs Brandywine at a reduction from last prices for that brand. Wheat is on the decline; we quote prime Penca at \$1,12 a 1,15; Delaware \$1,05 to \$103 per bushel. Sales several thousand bushels yellow Corn at 54 a 55 cents; white do 53 cts. New Oats 25cts. Rye 65 cents, and scarce. Quercitron Bark quick at \$30 for first No 1; sales of 100 hhds, market bare. Provisions—Bacon steady; 150 bbls O. Mess Pork at \$15 $\frac{1}{2}$; 1500 pigs Mo. Lead at 4 $\frac{1}{2}$ cts 6 mos. Whiskey dull at 27cts in bbls and 26 cts in hhds.—U. S. Gazette.

GEORGETOWN, Aug. 26.

FLOUR.—The latest news from Europe has depressed the price of this article, and it cannot be quoted higher than \$5,12 $\frac{1}{2}$ to \$5,25.

RICHMOND, August 27

FLOUR—New Flour has declined. Holders are offering it pretty freely to-day at \$5.25. Old at \$5. Wheat at \$1,05 and \$1,10.

CUMBERLAND, August 31

Flour per barrel, \$4 a 4 05, Wheat per bushel, 75 a 80 cents, Rye 62 a 75 cents, Corn 45 a 50 cents, Oats 30 a 33 cents. Potatoes 43 a 50 cents, Apples 25 cents, Butter per pound 12 a 15 cents, Beef 12 a 15, Veal 6 a 7, Chickens per dozen \$1 75 a \$2, Eggs 12, Stone Coal per bushel 9 a 10 cts. Whiskey per gallon, 27 a 45.

MARKETING AT FREDERICK.

September, 6th 1840.

Beef	6 to Sets
Veal	5 to 6cts
Mutton	3 to 5cts
Chickens	per doz. \$2,50cts
Eggs	do 10cts
Potatoes	per bushel 40 to 50cts.
Apples	do 25cts
Peaches	do \$1
Sweet Potatoes	do \$1 to \$1,25cts
Roasting Ears	per doz. 6cts
Butter	12 to 18cts

NEW YORK; Sept. 4

F selling from \$5 to 6,37, per bbl.. Wheat at \$1,12 1-2 per bushel, Rye 65 cts. Yellow Corn 58 to 62, White do 58 to 60

BED BUGS.—Recent experiments, according to the Delaware Gazette, have established that the plant known to botanists as *Polygonum punctatum*, (commonly called water pepper or smart weed,) which may be found in great abundance along ditches, roads, lanes, and barn yards, is an effectual and certain destroyer of the bed-bug. It is said to exercise the same poisonous effect on the flea. A strong decoction is made on the herb, and the places infected with the insect, are carefully washed therewith. The plant may also with much advantage be strewn about the room. Elderberry leaves laid upon the shelves of a cupboard will also drive away roaches and ants in a very short time.

ASTHMA.—A friend informs us, says the Floridian that a gentleman in South Carolina, has been cured of Asthma, of many years standing, by the use of the root of the cotton plant, green, black seed. A strong decoction of the root; a tumbler full to be drank three times a day.

A GOOD THING.—*A strong Cement for Glass, Wood, &c*—Steep isinglass twenty four hours in common white brandy, then gently boil and keep stirring until the composition is well mixed, and a drop, if cooled will become a strong jelly. Then strain it through a clean linen cloth into a vessel to be kept closely stopped. A gentle heat will dissolve this glue into a colorless fluid. Dishes of wood, glass, earthen, if united with this cement will break elsewhere rather than separate in the old break. In applying the cement, rub the edges which are to be united, then place them together, and hold them for two minutes, and the work is done. This is very easily done, and incomparably better than any thing else for the purpose.

DEATH OF CATERPILLARS. &c.—The conductor of the Gardener's Magazine says, "We can affirm from almost daily experience, that strong lime water will kill every

kind of caterpillar, and even worms, snails, lizards, frogs, toads, snakes, and fishes.

JEWELRY.—In washing jewelry, or any thing ornamented with gold, it is a great improvement to pour a few drops of salvolatile into the suds prepared for that purpose.

USE FOR SOAP SUDS.—It is said that flowers placed in soap suds, will retain their freshness much longer than if put in clean water. What do you think, ladies? Will you try it?

WHITE WASH.—Quick lime mixed with skim milk with about a pint of salt to the gallon of wash will be adhesive and durable.

OLD PUTTY.—To remove panes of glass, put soap on the putty for a few hours, and it becomes as soft as if just put on.

CURE FOR BLACK TONGUE.—A handful of fine salt rubbed upon the tongue of a horse that has the black tongue, will cure it, in at the most two applications. It is infallible, and cheap enough.

POISON.—For person poisoned by poisonous weeds &c. Take the wild touch-me not pound well and apply it to the part affected.

DYSENTERY.—Take Oats brown it, then pour boiling water over it and drink it, it is necessary to repeat the dose, two or three times.

Raymond's edition of Gunn's Domestic Medicine gives the following as an infallible remedy for the bowel complaint in children.—Prepared chalk one ounce; tincture of kino, one ounce, epsom salts, one ounce; water one pint—mix and always be careful to shake it well when given. Give a child one year old one teaspoon full in the morning, one at noon, and one at night—increase or diminish the dose according to age.

WART.—A person who had tried various means without success, got rid of a wart by craping a carrot mixing the same with salt, and applying the mixture every night fresh to the excrescence, when he retired to bed: Five or six applications cured it.

THE WESTERN MARYLAND FARMER,

A monthly paper, is published by

GEO. F. STAYMAN.

At the office of the "Frederick Visiter," in Church Street, and opposite the Evangelical Reformed Church, Frederick, Md.

Terms.—The "Western Maryland Farmer," will be published on or about the first of each month, each number containing 16 octavo pages, on good paper, and with fair type. At the end of the year, it will constitute a good volume for binding, be handy for reference and be actually worth more than its original cost. The price will be FIFTY CENTS per year, or twelve copies will be sent for \$5, when the cash is remitted in advance. For \$1 transmitted, the "Farmer" will be sent to that amount.

WESTERN MARYLAND FARMER.

Devoted to Agriculture, Horticulture, Rural Economy, the Culture of Silk, Useful Receipts, Prices, &c. &c.

VOL. I.

OCTOBER, 1840.

NO 5.

PRINTED AND PUBLISHED BY

GEO. F. STAYMAN,
At the office of the "Frederick Visiter," opposite the
Evangelical Reformed Church, Church street,
FREDERICK CITY, Md.

Price 50 cents per year.—For conditions see last page.

AGENTS FOR THE WESTERN MARYLAND FARMER.

Mr. Curtis, is the agent for Liberty.

"John Martin do. for Emmitsburg

~~G~~ Gentlemen willing to act as agents for the "Farmer," are requested to send in their names and copies of the work will be sent them.

~~G~~ For Price Current, see next to the last page.

FAIR AT ELLICOTT'S MILLS.—In the present number of the Farmer we give some statements relative to the fair at Ellicott's Mills.—From the shortness of the notice which was given, and the excitement which prevailed in the public mind, it did not prove as successfull as had been hoped for; but enough however was demonstrated to show the importance and utility of holding such fairs and to induce the managers to make arrangements of a more ample kind for another year. We have been requested to call the attention of farmers to the propriety of holding such a fair at Frederick and to enquire whether it would not result in public good? Are there not many farmers having stock that they would like to exchange for other stock, which is more needed by them? Or, which they would willingly sell, or exhibit for their qualities to the public?

LIME.—For the information of the public, on the subject of the use of lime, a question upon which so much interest exists, we

FAR.—VOL. I.—No. 5.

iy before the readers of the "Farmer," the letter of Dr. Ducatel, the State Geologist of Md., to Edward A. Lynch Esq., in reply to enquiries addressed to him upon the subject. This letter will be found worthy of perusal and of preservation. It also corrects an error, which very generally prevails in the minds of the public, that lands about Frederick have limestone in them. The facts seem to show that limestone does not mingle with and constitute a part of the soil, though it exist in it. Hence lime can be advantageously used on what are commonly called limestone lands.

NEW SPECIES OF WHEAT.—Much noise is made, relative to the new species of wheat, which is said to have been discovered, an account of which is given in this number, and for which the enormous price of five dollars per head was asked, but from the explanation here given, it will be seen that it has heretofore been tried and experienced as though known before it has not come into use. This shows the necessity of a careful examination into the subject, before encountering expence in relation to new projects.

ORTOLAN.—Perhaps it is not generally known that the reed bird of this country is identical with the European Ortolan—for ages considered the most delicious of birds for the table—Exchange paper.

This bird is to be found in great numbers upon the marshes a few miles below this village. Between 50 and 100 have been killed by a single person upon one tide.

Marlboro Gaz.

EXPORTATION OF OATS.—The cargo of the packet ship Monongahela, for Liverpool, which sailed from Philadelphia, on the 18th inst., consisted principally of Oats.

From the Albany Cultivator.

Preserving Winter Apples.

Last April, a year I visited a friend, when he made me a present of a large dish of fine flavored apples, and it being out of season to have apples in such a good state of preservation, I inquired his mode of keeping them. He informed me that in the fall he made a box six feet deep, which he sunk into the ground to a level with the surface, then he filled the box with sound apples and covered it with boards in the form of a roof, but leaving an opening at both ends. The roof he also covers with straw and earth, to the usual thickness of an apple or potatoe hole. In this condition he leaves it till the apples are frozen, but as soon as a thaw comes makes it perfectly air tight, and in a few days the frost is altogether removed, and the apples are as fresh and perfect as when they were taken from the trees.

I am aware that this is an excellent plan because I know that most of the apples and potatoes in holes rot and decay in consequence of the warm and foul air accumulating having no opportunity to escape. I thought, however, to improve it. I consequently last fall buried my apples in the usual way; then I took four strips of one inch boards and nailed them together in the form of a chimney, leaving a vacancy in the middle of one inch square; this I placed in the centre of the apple hole, the end resting on the apples inside, and the other end projecting two feet above the ground. This succeeded far beyond my expectations. The vacancy in the chimney was barely sufficient to permit the warm and foul air to escape and not so large as to let the frost in to affect the apples. My family, during the winter, whenever they wished to have apples for consumption, only removed the chimney and reached in with the hand to get a supply, and then replaced it again, and I can assure you that of eight bushels which was thus buried, only three rotten and five or

six slightly affected apples were discovered, whereas my neighbors who buried their apples in the old fashioned way lost a large quantity.

WM J EVER.

Cattawassa, Pa 7th 1840.

The Farmer.

There is not a more independent being in existence than the farmer. The real farmer he who attends strictly to the duties o' his profession, who keeps every thing about him snug and tidy; and who seeks every opportunity to introduce such improvements of the day as will tend to add beauty and worth to his farm. Such a farmer is always happy and independent, and he lives, as it were, in a little world of his own, with nothing of trouble him save the cares of his farm, which, by the way, are considered rather as a pleasure than otherwise. His mind is always at ease, and the duties to his calling are performed with a good degree of pleasure. When the toils of the day are o'er, and the "night cometh," he whiles away the evening in sweet converse with his little family circle. The toils of the day have been perhaps rather arduous, but what of that? They are drowned and forgotten in the pleasures of the evening. And then he feels a sincere pleasure on reflection that while he rests from his labors his business continues to flourish. His crops are growing and preparing for harvest; his cattle, &c., are fattening for the market, and every thing prospers. With such thoughts as these, he can calmly resign himself to the night's repose, and rise on the morrow with the returning sun, refreshed and prepared for the duties of another day.—*Mohawk Advocate.*

BEARS.—The Woodstock, N. C., papers complain that it would seem the whole bear family had congregated in the forests around that place, from all parts of the globe, so numerous have been the depredations recently committed.

Dr. Ducatel's letter to E. A. Lynch Esq. burning, will you please explain that plan and the advantages it possesses over those in common use, particularly in point of economy of time and fuel?

As the following correspondence contains so much useful and interesting information to the public in general, we have been permitted by Mr. Lynch, to have a copy of the same for publication -- Nothing can be more interesting to the farmer, and to the man of science, than a correct knowledge in reference to the highly important queries contained in the letter of Mr. Lynch. By the visit of Dr J. T. Ducatel, the State Geologist, to our valley, a new impulse will be given to the use of Lime, and the value of some of our poorer lands especially, will be increased twenty-fold. This is one of the benefits which will result to the State, from its wise provision for a Geological Survey, and one too, which shows how important to the interests of the whole State, is the operations of such an officer. — *Fred'k Herald.*

Dr. Julius T. Ducatel,
Geologist of the State of Maryland.

Dear Sir:—I am sincerely happy to see you in the prosecution of your scientific labours in Frederick county. From the great benefits which have resulted to other sections of the State, from your researches, I anticipate much from your visit amongst us.

I am glad, too, to perceive that public attention is rapidly awakening to the importance of this subject. Participating in the interest which all like feel in the developement of our agricultural resources, I offer this as my best apology for troubling you with the following queries, to which I take the liberty of calling your attention.

1st What is the nature of the soil in the valley around the City of Frederick? Upon analysis, do you discover the existence of any lime in the soil?

2nd Do you recommend the use of lime upon our lime-stone lands? If, so, in what quantities and proportions?

3rd What cultivation of the land do you recommend, preparatory to liming it?

4th Having understood that you had proposed a new plan of building lime-kilns, and preparing the lime-stone for

5th What is the nature of the soil in Middle-town Valley, and in that section of Frederick county, on the East side of the Monocacy?

6th Do you recommend the use of lime on these soils? and what is the comparative action of lime upon these soils, and that of the Frederick Valley?

7th What are the facilities of obtaining lime in Middletown Valley, and on the other side of the Monocacy?

To these loose enquiries, thrown haphazardly together, I beg that you will not strictly confine yourself, but give me at large that information which your better knowledge of the subject, will teach you is desirable.

With sentiments of the highest regard, I am, dear sir, truly your friend,

EDWARD A. LYNCH.

Edward A. Lynch, Esq.

Dear Sir:—Your communication of the 3rd inst., was duly received, and I thank you, for the expression of good feelings which it contains. There can be no doubt but that the Geological Survey of

the State has been attended with great benefits to those portions of it that have been already examined, and as little doubt can be entertained that it will continue to be serviceable to that which remains to be surveyed. No portion of the State of Maryland, is more entitled to favorable account of its agricultural condition than Frederick county, and yet their

is ample room to suggest many important improvements. I may perhaps be instrumental, to a certain degree, in bringing this about by answering the questions submitted by you, in anticipation of which

I may have to state more at large, in next annual report. It affords me pleasure, therefore, to reply to them.

Without confining myself to your inquiries specifically, I shall endeavour to embrace an answer to the whole of them generally, in the following description

the agricultural condition and resources of the county, which I feel myself authorized to make at the end of some weeks of laborious investigation.

There is in Frederick, as in other counties of the State a great variety of soils, depending upon the nature of the rocks by the disintegration and decomposition of which they have been produced. Most commonly however, in referring to the soils of the county, three different and distinct kinds are named, viz.—The Lime-stone soil, Red-lands & the Chestnut lands. These are variously estimated; and the great disparity in their valuation is far from being warranted by their intrinsic worth and their susceptibility of improvement.

The Lime-stone soils wherever they occur are considered most productive. The Red-lands are variously estimated. Those that are produced by the disintegration of a red slate furnish good wheat soils, others produced by the disintegration of a reddish gray sandstone, are not so certain for wheat crops, but produce abundantly in corn and oats. The Chestnut lands are considered the least valuable, though as the present season demonstrates they can yield good return both in wheat and corn.

There are two ideas entertained in reference to the Lime-stone soil; first that it contains Lime as one of its constituents, and secondly as a consequence that it cannot be improved by the addition of Lime. I have never been able to detect Lime, in any of the soils of Frederick county, although in some places there is found a sand associated with the Lime-stone rocks, that contains a notable proportion of carbonate of Lime. But the Lime-stone soils can be improved by the addition of Lime. I have not the least doubt, fifty to a hundred bushels to the acre would secure them against many of the inclemencies of seasons. So long as the seasons are favorable, it is possible that no corresponding benefits may be observed, but in the event of a drought I venture to assert that a Limed soil will yield a crop, when all others shall have

failed. On the Lime-stone soils, that are generally in good cultivation, I would prefer to spread the Lime after the soil has been broken up and prepared—the Lime being then harrowed in.

The Red-lands being generally less productive will show a more marked improvement by the use of Lime. On these, the Lime should be applied on the sod and turned in. If the vegetation in the soil is very scanty, the first grain crop of buckwheat or rye should be also turned in. Fifty bushels to the acre are sufficient for a first beginning, and the operation should be repeated after the first cutting of the second year's growth of clover.

The best soils in the beautiful Valley of Middletown, or perhaps more appropriately denominated the Catoctin Valley, are produced by the disintegration of a Talcose slate, very much intersected by veins of quartz, or what is usually termed flint-rock. They consist of a red clayey loam, intermixed with a fine gravel. They are now very productive in wheat, corn, oats &c., but there is still room for improvement in the use of Lime. This should be applied in the same way, as on the Lime-stone soils, I have not yet found any Lime-stone in the valley; but

it can readily be obtained from this vicinity or from Washington county, where it is already procured, burned, and the Lime used with the greatest success, as a most praiseworthy example by our venerable friend the Hon. Outerbridge Horsey of the Maryland Tract.

On the East side of the Monocacy leaving out of view at present the Limestone soil of the Glades, and confining my remarks to that portion of the county lying between Bennet's creek and Bush creek, and of which Urbanna may be considered as the centre, the soils are mostly produced by the disintegration of variously coloured slates, constituting what are termed the Chestnut-lands. These soils I conceive can be made as productive as

*Dr. D. has since found Lime-stone, near the Upper Point of Rocks.

the best lands in the valley by the use of lime here, as it has been elsewhere. I would recommend fifty to seventy five bushels to be applied as indicated for the red lands. The Lime or Stone can be obtained in various directions. A band of Lime-stone rock occurs on Col. Simmons' farm, at the mouth of Bennett's Creek, the rock is also found at Col. McPherson's Mill, it may be procured from the vicinity of New Market, or the Lime may be obtained from this valley. But I would recommend to these farmers who have a sufficient supply of Wood, to construct their own Lime Kilns, and haul the stone. They will thus have the Lime more at their command, and it will not be exposed to many accidents to which it is liable, during its transportation.

As to the improved method which I suggest for burning Lime, I have treated of it at length in an appendix to my report of 1838, of which I send you a copy for reference. I have distributed several copies throughout the county, and on my return home can supply others, to any one who may apply for them. It may however, be stated here that the form of Kiln which I considered preferable is that of a truncated egg, the butt end downwards, and in carrying on the operation the stone should be broken much smaller than usual, and should be slightly moistened to hasten its calcination. I am convinced that with proper arrangements twelve hundred bushels of Lime may be made with twenty cords of wood, in twice twenty-four hours.

In the report which I shall have to make to the Governor, embracing the result of my Geological investigation for the present year, I shall of course treat the subject more in detail, whilst I make its application to every portion of the county. I have under the pressure of my present engagements confined myself to a reply to your interrogatories. I shall be quite satisfied if it should prove a sufficient inducement to some of the more enterprising farmers of the country to test the truth of my assertions. The example will have been set; it must and will be fol-

and Maryland by proving her agricultural condition, with the resource which she possesses within her own limits, will become one of the finest, as she is now one of the most enterprising States of the Union.

Command my services whenever you may judge that they can be of any benefit to yourself or the county, and they will be most cheerfully given.

With sentiments of great regard and esteem, I remain your friend &c.

J. T. DUCATEL;

Frederick, Sept. 4. 1839.

Silk.

Mr. Chester Coleman of this vicinity has exhibited to us a beautiful specimen consisting of some five or six pounds of reeled silk, the product of the labor of a few days only. We are gratified at being able thus to announce to the public the entire success of the experiments made in the manufacture of this article in this neighborhood. Mr. Coleman is perhaps one of the oldest hands at the silk business hereabouts and has for a long time been engaged at it more or less, his wife having for several years past made all her own sewing silk. We are informed that Mr. Coleman can get as high a price for his silk as any that has been offered in the Philadelphia Market, either foreign or domestic. He has no confidence in the Moros Multicanlis, but fed entirely on the White Mulberry. His reel was of his own make. We believe that after all, Frederick will take the lead in the silk business. At least it may be said that she has brought as much skill and perseverance to bear upon the subject as my other place.

Fred'k Herald.

Market in Philadelphia.—According to the spirit of the Times, there are twelve markets in this city, occupying a piece of about 35 squares, to say nothing of the stands for market wagons, which may be put down to 10 squares more.

~0~ Maryland Agricultural Fair.

Maryland Agricultural Fair.

Not having the pleasure of witnessing this most gratifying spectacle, owing to unavoidable absence, we have copied the remarks of editors from Baltimore, who were in attendance, and rely upon their better judgement for a description of the spirit displayed on the occasion, by the gentlemen present in the exhibition of their stock, farming implements, etc. There were many things to operate against a large assembly at this place—this being the first meeting of the society its essential benefits were not fully developed to the public, which operated in a great degree to its disadvantage. The society, now in its infancy, without proper exertions heretofore, to improve the breeds of cattle and stock of all kinds, must have under such circumstances, more than realized their most sanguine expectations. The meeting, we are informed, was spirited, and well attended—every disposition was exhibited to further the great purpose, that agricultural societies have a tendency to promote. By the following report, prepared by the officers of the society, it will be seen that they contemplate holding the next annual fair, on the third Tuesday in October 1841, and that it will continue three days which will give ample opportunity for a more general display, and will obviate a difficulty which prevented many from attending. We understand that a fine flock of southdown sheep were detained on the bay by head winds and consequently did not arrive in time to be exhibited.

Howard Free Press.

AGRICULTURAL FAIR.

Wherever agricultural societies have been formed, the stock of the farm, the produce of the field, and the implements of husbandry, have been improved. The spirit of competition is awakened into activity by the efforts of such associations; an increased interest in his pursuits is taken by the farmer, and additional knowledge of the principles and practice of the husbandry is sought.

After. The mind once awake, agriculturists begin to ask themselves whether the beaten path is the best that could be trodden?—whether some new, better and more convenient modes and implements might not be devised?—in short, he begins to inquire whether, while the spirit of improvement has been shedding its influence around him, to the benefit of every other description of human occupation, it might not also be induced to visit that of agriculture? Men seldom inquire honestly after truth without finding it; so when the tillers of the soil seek for correct principles of agriculture and for improvement in practice, they seldom fail to find them. The best mode of compassing this end, has been found in the principle of associate action; hence the formation of agricultural societies, as they exist in this country, in England and elsewhere. They have done much good, wherever they have been established; and for this reason we are much pleased to see the principle at work among ourselves. We allude to the Maryland State agricultural Society.—*Sun.*

The first Fair of the Maryland State Agricultural Society was held yesterday at Ellicott's Mills, and we spent a part of the day in visiting it. The attendance was not very large, but there was nevertheless quite a full company from Baltimore and the surrounding country, and a few from different parts of the state, who seemed much pleased with the spirit and good feeling that prevailed, and the interest manifested in the advancement of agricultural arts and the improvement of stock. The fair was held on the edge of a shady wood near the centre of the village.—*Balt Amer.*

Among others, we had the pleasure of spending a few hours at Ellicott's Mills, and of witnessing the exhibition of this the first Fair of the Maryland State Agricultural Society. We take the liberty to suggest that the society

city, and invite the farmers of this and the neighboring States to contribute, and also to invite purchasers from a distance. If this be done, the facility of bringing stock here; and the readiness with which it may be sent South will furnish such a supply as to bring buyers. Perseverance will accomplish much.—*Balt. Pilot.*

The cannot see where the suggestion of the "Pilot" is calculated to promote the interest of the society, by holding their fair near Baltimore. The facilities are equally as great, for convenience as any other place, and situated as it is, upon the great thoroughfare to the western and most fertile portion of Maryland, it is, in our opinion the best local situation in the State. The railroad, too, passing through the place, to different points, affords an easy access from the four cardinal points. The society will undoubtedly extend their invitations to citizens of other States.

Free Press.

The first annual Fair of this Society, took place, under the direction of the Trustees agreeably to notice, on the 16th inst., which was considered the best exhibition of stock ever exhibited in Maryland. A large number of Farmers presented themselves and became members of the Society, many of whom brought with them fine specimens of stock of the various improved breeds. The exhibition of short horn Durham and Devon stock was particularly fine, for which the Society were indebted to their owners; amongst whom were Messrs. J. S. Skinner, Richard Caton, John Mercer, George Law, W. Van Bibber, Charles Carroll, A. B. Kyle, Wm. Goll, J. P. E. Stanley, Edmund Grey, Wm. Hughes, — Frazier, and Drs. Stockett & Thomas, &c. That of Horses was more limited. There were, however, several fine animals exhibited of stock. In the list of mules there was a very fine team exhibited by Mr. Goll. Among the sheep exhibited, it was gratifying to find a fine sample

from the celebrated flock of Mr. Barney of Delaware, of the Bakewell Breed. It was much to be regretted, that a lot of Sheep of the Southdown breed, belonging to Gen'l Emory, arrived only at the close of the exhibition of the day, in consequence of unavoidable detention on the bay, as they were admirable specimens of that highly valued breed. The fine flock of Southdowns of Dr. Thomas were also, in consequence of breaking away prevented from being present. There was a fine exhibition of Hogs of the Irish Berkshire, and Ulster breeds, from the pens of Messrs. George Law, J. P. E. Stanley, J. S. Skinner, and Dr. R. Dorsey, which did great credit to their owners. A great, as well as a very interesting variety of implements of husbandry was also exhibited, which will be noticed in the reports of the committee on the same.

Among other proceedings of the Society, the following officers were appointed for the ensuing year viz.

President.

Gen'l. THOMAS EMORY, of Queen Ann's County.

Vice-Presidents.

Col. JOHN MERCER, Anne Arundel county

Col. ANTHONY KIMMELL, of Frederick county.

Secretary and Treasurer.

Col. B. U. CAMPBELL.

The Society resolved, to hold their next annual Fair, on the third Thursday in October 1841, an earlier period being found to conflict with the business of farmers and planters. It was to be regretted that so few of their agricultural friends made their appearance from the Eastern Shore on this occasion, and also that an engagement of a political character debarred many from the Western counties from attending. The Trustees, however, have every reason to believe, that at their next annual Fair, which it is contem-

72 Maryland Agricultural Fair—How to preserve Fruit

plated to continue for three days, there will be such an acquisition to their present number of the Society as will ensure its establishment upon a most respectable and permanent basis.

The Executive Committee.

To JOHN S. WILLIAMS, Esq.

Trustee of the Maryland State Agricultural Society, charged with the superintendance of the Implements of Husbandry:

Sir — The undersigned committee, to whom was submitted the several articles of husbandry and farming implements for their inspection and recommendation, do most respectfully report that they have examined those submitted; and have to report that time will not allow them to make as elaborate a report as they would desire, and were they to make at this time a discrimination among the many articles, it would be an inviolate distinction. They, however, take pleasure in reporting that the following agricultural implements which so greatly relieve manual labor have met their cordial approbation, and they do recommend the following among the many submitted which they have inspected as worthy of public patronage.

No 1. The Corn Planter and Seed Mill; Post Auger, and Model of a Mowing and Reaping Machine exhibited by Mr. Geo. Page

No 2. The Ploughs; Straw Cutter; Root Cutter, Corn Sheller, Hors Pow. er, Coco Crusher, Fanning Mill, Rais ing Machine, Garden Hand Plough and Churn, exhibited by R. Sinclair, Jr. & Co.

No. 3. The Ploughs, Fanning Mill, Straw Cutter Thrashing Machine, Cul- tivators, exhibited by J. S. Eastman.

No. 4. The Ploughs, Cultivators, Fanning Mill, Root Cutter and Straw Cutter, exhibited by John E. Durdung & Co.

No. 5. The two Reaping Machines, exhibited by Mr. Hussey.

No. 6. The Plough exhibited by Mr. Tinkler.

No. 7. The Plough exhibited by Mr. Larkin L. Moore.

No. 8. The Washing Machine, ex- hibited by Mr. Scott.

The above is submitted by

JOHN P. E. STANLEY,
AND HONY KIMMELL.

Committee.

T. THOMAS, Secretary.

How to preserve Fruit,

We have been informed by a gentleman who has had practical proof of its success, of a new mode of keeping fruit fresh for the table, as grapes, plums, &c., a long time after they have been gathered. It is simply to alternate them in layers with cotton batting, in clean stone jars, and place them in a chamber secure from frost. The discovery was accidental. A servant maid in the family of W. Morey, of Union Village, Washington county, about to visit her friends, secured a quantity of plums in this way, to preserve them till her return. They were found to have kept in an excellent condition long after this fruit had disappeared in the garden. From the hint thus afforded, Mr. Morey, Mr. Holmes and one or two neighbors laid down grapes in this manner last fall, and they enjoyed the luxury of fresh, fine flavored fruit through the winter, until the early part of March.

Buel's Cultivator.

COTTON.—We see it stated that the value of cotton shipped from New Orleans to various ports, during the past year, amounts to more than forty million of dollars. This is an item in our country's products.

TREES.—October is a very good month to remove and set out ornamental and fruit trees. Those who would have trees in the leaf, next spring where none stood before, would do well to bear this in mind.

From the American Farmer, Sept. 30.

New Species of Wheat.

We have been favoured by our respected fellow citizen, Wm. George Read, Esq., with the following communication, and we have deemed it of sufficient interest to incur the expense of an engraving from the drawing furnished by Mr. Read. With regard to the probability of our Maryland farmers being forward to any considerable extent in making so costly an experiment, weing of a head of the wheat in question, think it is not to be expected—although we do not doubt that there are some gentlemen of wealth and public spirit who will give it a trial.

[Here follows a splendid engraving of this new species of wheat.]

Baltimore, Sept. 4, 1840.

J. S. Skinner, Esq.—Dear Sir—I avail myself of the polite offer of my friend G. N. Stewart, to transmit to you an extract from a letter received by me this morning, from my early friend Alpheus Baker, Esq., of Abbeville, South Carolina—a gentleman in whose statements are entitled to implicit confidence:

"The wheat to which you allude, was brought to this place from the Osage nation, by Col. Spieren, who had been sent to them as a Commissioner, by the President of the United States. Mr. S. brought seven heads; he gave me one; I offered him \$5 a head for the other six, which he refused; but afterward gave them all to me, to cultivate, and give him one-half of the crop, which I have done. I sowed the wheat on the second day of January, 1840 in my garden, in drills 18 inches apart in the drill. I believe every seed came up and each seed produced a stalk of from 20 to 50 stems or straws. Each head of wheat contains from 100 to 150 seeds; I long to tell you that the original head that Mr. S. gave me was not planted; that it was overlooked, and that I have it yet. There were about ten thousand heads produced from the six planted. The wheat was planted at least six weeks or two months too late; and some of it was injured by ex-

cessive rains and storms; but all who saw it agreed, that it stood the stress of weather better by far, than any wheat in the country.—They all agreed that, as a wheat, it was when grown, indescribably grand. We sell the wheat at \$5 per head. If you think it would be a desideratum in your State, I will send you 1500 or 2000 heads." My friend has accompanied this statement with the accompanying drawing of a head of the wheat in question, which is large and fair. As he has consulted me on the expediency of offering the seed in Maryland, you would much oblige me by stating, at your earliest convenience, whether you think our farmers would be forward to any considerable extent in making so costly an experiment.

Your ob't. serv't

W^m GEO READ.

We published on Saturday last, an article from the American Farmer, on the subject of a new species of Wheat, accompanied by an engraving of the same. The following explanatory note, copied from the Farmer of yesterday, will show that the wheat in question is not a new species, but is well known, and has been heretofore tried and its real worth ascertained. *American.*

Baltimore, Oct. 8, 1840.

To the Editor of the American Farmer.
Sir.—I think it proper to take the earliest occasion to notice the new species of wheat, a drawing of which has just been published in the American Farmer, and copied into the American and Patriot, accompanied by a letter from Mr. Reed. I do this for the double purpose of saving money and trouble to all concerned. This new species of wheat, is, without doubt, the Egyptian wheat, *Triticum compositum*. For a drawing and a description of which see Loudon's Encyclopedia of plants, the engraving in London and that in the Farmer present the same characters precisely. Besides, I have often seen

the Egyptian wheat, and the head of the new species which has been exhibited to me, is identical with the Egyptian. This kind of wheat was introduced into England in 1799, and from that time to the present has made frequent appearance in the United States.

It has been called successively the *Egyptian*, *Syrian*, *Many-spiked*, *Seven-headed*, *Reed*, *Wildgoose*, *wheat*, &c &c. The name of "Wildgoose" was given to it from the fact that a few grains of it were found some years ago in the crop of a wildgoose that was killed on the shores of Lake Champlain. The name "Red wheat" was given to it because of its stout stem resembling a small reed, or cane. It was received by the Philadelphia Society for promoting agriculture, in 1807, from General Armstrong, then our minister at Paris. Judge Peters took charge of a part of it, and grew of it five or six years. It was at first very productive under his cultivation, a pint of seed sown in drills and hoed, producing one bushel and a peck of grain. But after the first three or four years, the Judge says it did not thrive sufficient to authorize extensive cultivation. At that time it was extensively distributed by the above named society. Judge Buel said he had seen extensive fields of it. In the Domestic Encyclopedia, published in 1821, it is stated that the Egyptian wheat does not yield as much flour as any of the other kinds, and that the flour is scarcely superior to that obtained from the finest barley. In March 1838 it was selling in Albany N. Y., at \$5 per bushel.

It has several times been brought from Santa Fee, by travellers and traders. It appears to be cultivated in that country, probably owing to its better adaptation to the climate than any other kind. That the Osage Indians might have obtained it from Santa Fee, is not improbable. How it found its way from Egypt to Santa Fee, I cannot pretend to guess unless a wildgoose also carried it from the former to the latter country; which on reflection is scarcely more improbable than

the fact stated above, that one of these birds carried it to shores of Lake Champlain. From all these facts it would appear that if the wheat in question had been adapted to our climate, or was susceptible of acclimation and in other respects a good variety, it would have gone into general cultivation long before this time, and I take it for granted that an article that had been so extensively distributed and so thoroughly experimented upon, would have been retained and universally cultivated, if it had been found valuable. During the twenty years of my agricultural experience it has been presented to my notice at least twenty times. Your obedient servant,

GIDEON B. SMITH.

Insurance.

Prompted by a recent occasion of loss from neglect of due precaution in the matter of insurance, the United States Gazette makes the subjoined judicious remarks, which, we may say, are as well calculated for the meridian of Baltimore, as that of Philadelphia.

INSURANCE. * * * Our rule is, that every person is bound to insure what he can afford to lose, if insurance is practicable and the premium is reasonable. We are told, indeed, that insurance companies make profits by insurance, in consequence of the infrequency of fires. So they do; but they can afford to lose when the fire does occur, and those whom we address cannot, and therefore they have no right—we mean just what we say—they have no right—they have no right to risk the whole of the capital for the sake of a small addition to the income. The premium of insurance is what the capitalist pays for good stocks. While ordinary stocks, at the present time yielding more than six per cent. are below par, city five per cents. are worth par, and why? Because the capital, the investment, is certain, and the interest, though small, is regularly paid.

Now he who has invested the means of supporting his family or of educating

his children, should remember that it is he owes himself, for ease of mind—to better to forego a portion of his income his family, and perhaps to his creditors than to jeopard present comforts and future prospects. He has brought up his family to expectations and educated them with feelings and views equal at least to the income from the property which he has; does he not, then, owe it to them to make sure the expectations he has excited?

The Life Insurance Company of our city presents another means of security; of insuring to the single person, with a small capital, the comforts and conveniences resulting from a much larger sum, provided he or she will forego the gratification of "giving away," after death, that which they cannot take with them to enjoy; this is an annuity.

He who has, by salary, annuity, or labor, the means of genteel or appropriate support for a wife or other dependencies, during his life, need not fear their suffering when these sources of support cease by his death, if he will forego the use of a small part of his present income, and effect an insurance on his life. This is done almost every day, and we have, within the last six months, known several families raised from supposed misery into comparative luxury, by discovering that, though the income from the father or husband's commission or labor had ceased, there was an insurance upon the lost life, that almost equalled the former income.

We have said that, all that a man cannot afford to lose he should insure. The man with a limited income and a large family dependent upon his exertions—the man with good business, some debts, and means scattered abroad, cannot "afford to die"—his life is necessary to the support of his family—his life is necessary to the arrangement of his business, the prompt meeting of his debts, and as he is constantly exposed to death, and hath not his life in his own hands, he should insure it. He should go at once, if he has not already gone, to the office, and attend to a duty which

Protracted vitality of Seeds

Books contain an abundance of instances of plants having suddenly sprung up from the soil obtained from deep excavation where the seeds must be supposed to have been buried for ages. Professor Henslow says, that in the fens of Cambridgeshire, after the surface has been drained and the soil ploughed, large crops of white and black mustard invariably appear. Millar mentions a case of *Plantago Polyphylla* having sprung from the soil on an ancient ditch which was emptied at Chelsea although the plant had never been in the memory of man. De Chandolle says that M. Gerardie succeeded in raising kidney beans from seeds at least a hundred years old, taken out of the Tower fort. Raspberry plants have been raised from seeds found in a barrow in Dorsetshire which seeds, from the coins and other reliques met with near them, may be estimated to have been sixteen or seventeen hundred years old.

The Borer.

This worm makes less show of business than the canker worm or the caterpillar, but he does his business effectually when he undertakes it. Deacon Leeland, of Sherburne, says he finds the borer in his nursery, in those places only where he has neglected to destroy the sward. Mr. Oliver Barrett, of Bolton, tells us that he found no borers in his quince trees until he had placed cups about their roots; and ascribes their introduction to this cause. We think this probable. For many years we have been putting chip-dung about the roots of our trees. It is often full of worms and should be thrown into the hog pen before it is put into any field.—*Farmer's Companion.*

Observe! With time and patience, the leaf of the mulberry tree becomes satin.

"Don't Kill your Bees."

This is the heading of an article in a late number of the Genesee Farmer which contains some directions to agriculturists and others for the preservation of their bees. The bee owner it says, has in the *fungus maximus*, or common powdery mildew, a powerful instrument, ready to his hands, by which he is able to adopt a more humane and profitable mode of treatment, than that which so commonly prevails. When this fungus has been dried so as to hold fire, its smoke has a stupefying effect on bees, and renders them as harmless as brimstone does without the deadly effects of the fume of this latter article. While under the influence of the fungus smoke, the honey can be abstracted from the hive and in a short time thereafter the bees will revive from their stupor uninjured. It is further stated in the Farmer, that by means of the stupefying effects of this fungus smoke, weak swarms, which would not live through the winter, may be united to strong stocks; and the editor states on good authority, as a fact which is borne out by experiment, that a hive thus doubled will not consume more honey in a winter than stock in its natural state. "Pois" it is said "was discovered by a Swiss pistor, De Geler." The additional heat it is thought serves instead of additional food, to keep up the vitality of the half torpid bees.

Tobacco

The commercial editor of the Lynchburg Virginian offers the following advice to the growers of Virginian Tobacco co.—

The additional duty placed on tobacco by Great Britain makes it the interest of the Virginia planter to raise heavy, rich, thick leaf tobacco for that market. In order to do this top low, never exceeding eight leaves; and come down to six and prime in that which is best calculated to effect the object, and be sure to let the tobacco stand until it is thoroughly ripe. We would especially guard the planters upon this subject, for nine a

out of ten cut their tobacco entirely green. Unless we adopt the above system, we shall have our tobacco superseded by the Western not only in Great Britain but in all Europe. We have a climate and soil unrivalled, and with care can raise the finest tobacco in the world.

Rochester.

The flour manufacturing capacities of this enterprising city of western New York are thus glanced at in a letter published in the Commercial Advertiser;

The great business of Rochester is the wheat and flour trade. Its position is such that it affords the natural market for the wheat growers of the great "granary" of New York; and the water power supplied by the rapids and falls of the river in the descent, being about two hundred and sixty feet within the city limits, gives the place an advantage over all other localities in the Western region of New York. There is no other town in the world where there are so many flouring-mills, constructed upon so large a scale, and built with such expense and solidity—When these mills are all in motion, as in ordinary good times they usually are, they are adequate to the daily manufacture of five thousand barrels of flour and require daily nearly twenty-five thousand bushels of wheat. Two of these great flouring mills I have visited, and examined from the water wheels to the machinery in the attick, viz.: the mill of the Messrs Beach, and that of Mr. Harvey Ely. The former is, I am told, the largest establishment of the kind in the United States, having sixteen runs of stones. Mr. Ely's mill, however, I believe, is considered as in all respects approaching the nearest to perfection of any of them. The situation is upon the East bank of the river, a few rods above the aqueduct. It stands upon the edge of the canal, and has either nine or twelve runs of stones (I forget which,) and the whole edifice seems to be almost as full of machinery as the case of a watch—and this machinery seems to

be of the most complete and perfect character. For instance, a boat laden with wheat may be run along side of the mill; the wheat shovelled into a chain of ascending buckets, and carried through every process of cleaning, grinding, cooling, bolting, and being conveyed into the barrels, into which it is pressed by the machinery; ready for the cooper, as the last office, to clap in the head. And the wheat is carried thro' all the different processes by being handled but once 1st. It is carried up into the fifth, or topmost loft, where it goes through one machine, to fan out the remaining chaff. It goes through another machine, to be separated from cheat and cockle; it is then carried through another, which cleanses it of the smut, if any; it then descends into the hopper, and being ground, it goes into the bolters, whence it passes into the buckets again, and is carried up into the cooling chambers, into which it is thrown and spread for cooling. As it becomes cool, it is carried out by machinery, and brought down cool, super fine flour, and packed, as I have before described.

I do not know that I have given an intelligible idea of the mill, or the process; and perhaps some of the millers may laugh at my errors, if I have made any.—If so let them write a better account. I understand what I have written respecting Mr Ely's mill, and the others are generally, if not all, construed upon the same principle. Mr Ely can turn out for market four hundred barrels of flour per day. Beach's establishment will turn out 500; and to say nothing of various other manufacturing establishments in different branches, there are as many of those massive flouring mills as the entire waters of the Genesee, in a dry season, can keep in motion.

English Harvest.

The conclusion to be drawn from the sum of the late intelligence from England, is, that the harvest will turn out pretty fair the present season. In som-

quarters of the country, some injury has been done by the wet weather; and it is mentioned, also, that less wheat was sown last fall, owing to a similar cause, than has been usual heretofore. But, making the necessary allowances in the general aggregate for the operation of these causes, there is reason to believe that the result, as a whole, will be favorable. At all events any possible or probable deficiency in the English wheat crop, as compared with a fair average product, is likely to be made up by the abundant yield of the secondary or summer crops, which are represented as of unusual promise. Referring to the harvest, a London paper of the 4th of September, says; "In southern and midland counties most of the corn is housed; while in the more northern districts the operations of the harvest field are going on actively, and should favorable weather continue, the land will soon be cleared." All accounts do not concur, but on the whole, and taking the average, as we just said, the crops, it is confidently anticipated, will turn out well.—*Balt Pat.*

The New York Post states that candles of the kind described in the annexed paragraph are now manufactured in that city.

Maragarine Candles.—This is a new kind of candles that have been used for several years in Paris, but have only recently been introduced into this country. They are prepared, we believe, from tallow, but in such a way that they are not surpassed either for brilliancy or strength of light or hardness and durability, by the best sperm candles that are manufactured. It is said they may be shipped to any part of the globe without soiling the materials in which they are enclosed, and are found to resist the heat of the warmest latitudes. The wicks being plaited, never require snuffing, and what is especially to be noticed the candles are sold about thirty per cent lower than the common sperm.

Rearing Calves

Messrs Editors:—It is a notorious fact, that cattle have not been reared late, to meet the increased wants of society. It has been said that the high prices of butter induced the farmer to kill his calves at their birth, and feed them to his swine, to save the milk for butter. If this be true, the cruelty and waste might have been avoided, without diminishing the quantity of butter.

The cream may be skimmed off, and the skinned milk fed to the calf, by adding meal from any grain; or by potatoes boiled, mashed, and mixed with the milk, and fed to the calf, more profitably than to give it the new milk. This mode of treatment will fatten the calf for the butcher, or for raising it, as well as by allowing the calf to suck or drink the new milk.

This has been tested by Mr D Hearsey, of my neighborhood. He has practiced this mode of feeding his calves for some years, and no one has raised finer and better calves, nor so large and thrifty, that I have seen. He has usually made seven to eight pounds of butter per week from the cow, at the time.

DAVID TOMLINSON,

Schenectady, N J Jan 11, 1840.—

Cultivator.

Manure.

The rivers, the salt marshes, and the sea are prolific in the materials of fertility. Their vegetables, their mud, and their fish, are all convertible into the food of farm crops.

From the materials already enumerated great fertility has been imparted to farms, which had been worn out by bad husbandry. On mentioning to a visitor from S. Carolina, Mr Crowell, the other day, that I had visited a farm upon Staten Island. Mr Seelye's, where the proprietor, besides manuring well his crops of the season, had accumulated a surplus of 25,000 loads of excellent compost, from the cattle yards, the swamps, and the sea, within his

jurisdiction, my visiter remarked, that he had a most equalled that himself for like compost, with the addition of such materials as the cotton crop, afforded. Mr Crowell is a large planter. He cultivated, this year, two hundred acres sea-island cotton. When he first turned his attention to manures, twelve years ago, he became, he told me, rather the butt of ridicule to his neighbors than the subject of commendation. His continuing the practice, and his increasing outlay upon it, is a sufficient evidence that he finds it profitable; while his neighbors are now giving the approval, by adopting his practice.

Judge Buel's Address.

Preservation of Cabbage.

The following methods of preserving cabbages for winter use are the result of experience:

The cabbages should be gathered before injury is done them by the severe fall frosts; the heavy outside leaves should remain on the stalk. Fix a string or cord round the stump near the roots, suspended from the sleepers with the heads downward in a cool cellar, and they are ready and fit for use at all times. Cabbages kept in this manner retain all their peculiar flavor and sweetness; the whole virtue of the stump and leaves is concentrated in the part which is used, are handy of access, occupy by little room which would be occupied by other purposes, and seldom, if ever rot, the outside leaves wilt and contract, and in time become quite dry, which form a sort of coating that serves to exclude the air from the inside of the head.

Another method practised by some and highly recommended, is to cut the head from the stump, pack close in a sack, taking care to fill up the vacancies with dry chaff, thereby excluding the air and keep in a dry cellar—Albany *Cultivator*

Pickling Cucumbers.

A correspondent of the New England Farmer gives an efficacious method of pickling cucumbers, which he learnt from a sea captain in the West Indies. The receipt is very simple, and the superiority of the pickles cured by its directions, has been tested by many years, experience. They are neither affected by age, season, nor climate. The following is the receipt:—"To each hundred of cucumbers, put a pint of salt, and pour in boiling water sufficient to cover the whole. Cover them well to prevent the steam from escaping, and in this condition let them stand for twenty-four hours. They are then to be taken out and after being wiped perfectly dry, (care being taken that the skin is not broken,) placed in the jar in which they are to be kept. Boiling vinegar (if spiced is to be used it should be boiled with the vinegar,) is then to be put to them, the jar closed tight and in a fortnight delicious hard pickles are produced, as green as the day they were upon the vines." The best vinegar to be used.

TO CORRECT DAMAGED GRAIN.—Musty grain, totally unfit for use, and which can scarcely be ground, may, it is said, be rendered perfectly sweet and sound by immersing it in boiling water and letting it remain till the water becomes cold. The quantity of water must be double to that of the grain to be purified. The musty quality rarely penetrates through the husk or bran of the wheat. In the hot water, all the decayed or rotten grain swims upon the surface, so that the remaining wheat is effectually cleansed from all impurities, without any material loss. It is afterwards to be dried, stirring occasionally, on the kiln.—*V. E. Farmer.*

A late Boston paper gives as an evidence of the mildness of the season, the fact that a gentleman had brought to the office several branches of an apple tree, thickly studded with blossoms.

THE MARKETS.

Frederick, Oct. 23, 1840.

Flour.—Flour from wagon, \$4.75.

Wheat.—(New) Prime red 95 cts.

Rye.—58 cents.

Buckwheat.—62 cents.

MARKETING AT FREDERICK

October 22d 1840.

Beef	6 to 8cts
Veal	5 to 6cts
Mutton	3 to 5cts
Chickens	per doz. \$2.50cts
Eggs	do 18cts
Potatoes	per bushel 40 to 50cts.
Apples	do 50cts
Sweet Potatoes, do	\$1 to \$1.25cts
Butter	22 to 25cts

BALTIMORE MARKET.

Baltimore, Oct 22, 1840.

FLOUR.—Sales of Howard street Flour, have been made at \$5 a 587 1/2, principally at the latter price for good common brands.

GRAIN.—New Maryland and Virginia Red Wheats prime we quote at 95 a 100c. Sales of old do. at 103 a 104 cts. Maryland Corn, yellow at 54 a 55c and white 52 a 53cts. Oats Maryland at 28 cts.

WHISKEY.—In bbd. is dull at 25 cts. bbls. at 26 cts. Wagon price of bbls. 23c. exclusive of the barrel.

CLOVER SEED—We quote the store price at \$5.25 a \$5.50, and the wagon price at \$4.50 a \$5.

HAGERS-TOWN MARKET.

Flour per barrel \$4.62 a 4.75; Wheat per bushel 85 a 87, Rye 50 a 56, Corn 40 a 45, Oats 25 a 27, Clover seed \$10 a 11, Beef per pound 7 a 8, Butter 16 a 20.

WILLIAMSPORT MARKET.

Flour per barrel \$4.75 a 5.25, Wheat per bushel 95 a \$1, Rye 65, Corn 60, Oats 28 a 33, Potatoes 31, Whiskey per gallon 20 a 30, Stone Coal per bushel 40 cts.

CUMBERLAND MARKET.

Flour \$4 a 4.25, Wheat 70 a 80, Rye 40 a 50, Corn 45 a 50, Oats 25 a 28, Potatoes 25 a 31, Butter per pound 11 a 12, Beef 7 a 8, Veal 6 a 7, Chickens per dozen 1.75 a 2, Eggs 10 a 11, Stone Coal per bushel 8 a 10, Whiskey per gallon 31 a 37 per gallon.

Recipes.

Goon CIDER.—Directions for making sweet, clear Cider, that shall retain its fine vinous flavor and keep good for a long time in casks, like Wine.

There are persons in this country, who have for years been in the habit of making a particularly fine, rich and sweet Cider, which they sell from six to ten dollars per barrel; the method of doing it they have endeavored to keep a profound secret.

The writer of this, being acquainted with the art, is desirous that all Cider makers may profit by it, and takes this method to make it more generally known.

It is of importance in making Cider, that the mill, the press, and all the materials be sweet and clean, and the straw clear from dust. To make good cider, fruit should be ripe, (but not rotten) and when the apples are ground, if the juice is left in the pomace 24 hours, the Cider will be richer, softer, and higher colored; if fruit is all of the same kind, it is generally thought that the Cider will be better as the fermentation will certainly be more regular, which is of importance. The gathering and grinding of the apples, and pressing out the juice, is a mere manual labor, performed with very little skill in the operation;—but here the great art of making good Cider commences; for as soon as the juice is pressed out, nature begins to work a wonderful change in it. The juice of fruit, if left to itself, will undergo three distinct fermentations, all of which change the quality and nature of this fluid. The first is the Vinous; the second the Acid, which makes it hard and prepares it for vinegar; by the third it becomes putrid. The first fermentation is the only one the juice of apples should undergo to make good Cider. It is this operation that separates the filth from the juice and leaves it a clear, sweet vinous liquor. To preserve it in this state is the grand secret; this is done by fumigating it with sulphur, which checks any further fermentation and preserves it in its fine vinous state. It

is to be wished that all Cider makers would make a trial of this method; it is attended with no expense, and but little trouble, and will have the desired effect. I would recommend that the juice, as it comes from the press, be placed in open headed casks or vats; in this situation it is most likely to undergo a proper fermentation, and the person attending may with great correctness ascertain when this first fermentation ceases; this is of great importance, and must be particularly attended to. The fermentation is attended with a hissing noise, bubbles rising to the surface and there forming a soft spongy crust over the liquor. When the crust begins to crack, and a white froth appears in the cracks level with the surface of the head, the fermentation is about stopping. At this time the liquor is in the fine genuine clean state, and must be drawn off immediately into clean casks; this is the time to fumigate it with sulphur. To do this, take a strip of canvass or rag, about two inches broad and twelve inches long, dip this into melted sulphur, and when a few pails of worked Cider are put into the cask, set this match on fire and hold it in the cask, till it is consumed, then hung the cask and shake it, that the liquor may incorporate with and retain the fume: after this fill the cask and hung it up. This Cider should be racked off again the latter part of February or first of March, and if not as clear as you wish it, put in isinglass to fine it, and stir it well; then put the cask in a cool place where it will not be disturbed, for the fining to settle. Cider prepared in this manner will keep sweet for years.

It is certainly of great importance to the people of America to cultivate the fruit that is natural to the soil of their country, and to make the most of the fruit which that soil produces; especially when its produce is an article of value, and of great consumption in this country.

A LOVER OF CIDER

HAM OMELET—Is made with grated cold ham, stirred into the eggs while heating.

THE WESTERN MARYLAND FARMER,

A monthly paper, is published by

GEO. F. STAYMAN.

At the office of the "Frederick Visiter," in Church Street, and opposite the Evangelical Reformed Church, Frederick, Md.

Terms.—The "Western Maryland Farmer" will be published on or about the first of each month, each number containing 16 octavo pages, on good paper, and with fair type. At the end of the year, it will constitute a good volume for binding, be handy for reference and be usually worth more than its original cost. The price will be FIFTY CENTS per year, or twelve copies will be sent for \$5, when the cash is remitted in advance. For \$1 transmitted the "Farmer" will be sent that amount.

WESTERN MARYLAND FARMER.

Devoted to Agriculture, Horticulture, Rural Economy, the Culture of Silk, Useful Receipts, Prices, &c. &c.

VOL. I

NOVEMBER, 1840.

NO. 6

PRINTED AND PUBLISHED BY

GEO. F. STAYMAN,
At the office of the "Frederick Visiter," one door
west of the Evangelical Reformed Church, Church st.
FREDERICK CITY, Md.

Price 50 cents per year.—For conditions see last page.

AGENTS FOR THE WESTERN MARYLAND FARMER.

Mr. Curtis, is the agent for Liberty.
" John Martin do. for Emmittsburg.
" D. W. Naill, Sam's Creek.

Gentlemen willing to act as agents for the "Farmer," are requested to send in their names and copies of the work will be sent them.

For Price Current, see next to the last page.

Address of Nicholas Biddle, Esq.—The address of Nicholas Biddle, Esq., delivered at the Agricultural Exhibition in Philadelphia, which we publish in our present number will be found amply to repay for its perusal. See how he recommends Agricultural papers to the attention of the farmer.

Agricultural Journal.—Now that the political excitement has passed off, more time and opportunity will be afforded to the farmer, for general reading, and we think it to be highly probable that he could not appropriate his long winter evenings to better purpose than in the study of subjects connected with his business, and the investment of his time, which may be considered as his capital, in the increase of his stock of knowledge, and his acquaintances with the theory no less than the practice of his business. It is a shame for any farmer to be without some agricultural journal, and we would therefore recommend the "Western Maryland Farmer" to his attention, both for the cheapness of its price, and the amount of useful information it contains.

FAR.—VOL. I.—No. 6.

Protection of Plants in Winter.—The Maine Cultivator states, that the best article with which to cover Grape Vines and other tender plants, as a protection during winter, is hemlock boughs. They turn the water, being more compact.—Straw, on the contrary, which is commonly used, collects and retains the wet, and sometimes does more hurt than good. It is not so much the cold of our winters that destroys tender roots, as the wet that is suffered to freeze into ice about them.

From the Frederick Herald.

By the following notice it will be seen that the famous Roban Potatoe succeeds well upon trial in our soil. The principal objection that we have heard urged against it, is that though it grows large yet that it is not so good an eating potatoe as the Mercer.

Plant Roban Potatoes.

A friend sent me one Roban Potatoe last Winter, weighing 6 ounces; in May last I cut it in pieces, leaving one eye in each piece, and planted them in hills. A few days since we dug them and found the yield to be nearly a bushel of uncommonly large Potatoes; weighing 32 lbs. Six of the largest weighed 10 lbs, and a single one weighed 2½ lbs. I am satisfied if the season had been favourable, the yield would have been one third more at least.

WILLIAM LEASE,
Linganore.

Cheap and Valuable Manure.—Raise a platform of earth, eight feet wide, one foot high, and of any length, according to the quantity wanted on the head land of a field. On the first stratum of earth lay a thin stratum of lime *fresh from the kiln, dissolve or slake this with salt brine or sea water, from the nose of a watering pot; add immediately another layer of earth, then lime and brine as before, carrying it to any convenient height. In a week it should be turned over, carefully broken and mixed, so that the mass may be thoroughly incorporated. This compost doubles the crop of potatoes and cabbage and is actually better than stable dung.

Beet Sugar Manufacture.

The following article from the Albany Cultivator, will be read with interest, though the suggestion in the last paragraph respecting the Sugar Maple is better adapted to the Northern than to the Middle or Southern States.

Mr. Childs' book on the making of sugar from the beet, derives much of its interest from the history of the experiments made the past season at Northampton, to test the new mode of manufacturing by desiccation or drying the root before rasping, instead of using it while fresh, as has been heretofore practised. The results appear to have been very satisfactory under the circumstances: and in the opinion of Mr. Childs, establish the following positions:

1st That the saccharine contained in the beet can be extracted by the method of dessication.

2d That raw sugar can be obtained without any bad taste, and fit for immediate consumption.

3d That American beets, though generally inferior to the European in saccharine richness, can by suitable culture be made inferior to none.

4th That 50 per cent more of crystallizable sugar can be obtained by the method of dessication, than has generally been obtained by the method of grating and pression, or macerating the green beet.

5th That the beet once dried, may be kept an indefinite time without liability to injury.

In the experiments of Mr. Childs, he constantly obtained from 7 to 10 pounds of saccharine from 100 lbs. of fresh beet, or 14 lbs. of beet dried: Owing to some imperfections in the process, too large a quantity of molasses at first resisted all efforts at crystallization: but these difficulties were at last overcome, and the sugar was not only of a beautiful quality, but what little molasses remained, "was of a bright amber color, and so pure and pleasant as to be preferred by many to any but sugar bakers."

(the material has been good, was 14 cents per lb., the pulp and manure or scum not taken into the account.)

Mr. Childs also made experiments on the stalk of maize or common corn, and on the pumpkin, and from both obtained good sugar and molasses. We imagine however, that sugar from the corn stalk cannot be expected to any extent, as they must be gathered before the ear could mature, and that would occasion serious loss. Should it be found on experiment that the pumpkin could be made to produce sugar to any considerable extent, it might possibly be worth culture as an independent crop for the sake of its sugar, and its seed for oil, the latter producing at the rate of a gallon of fine, pure oil to one bushel of seeds.

Taking into consideration the facts, that to those engaged in it, the business was entirely new; that the beets were procured at a great disadvantage; that the fixtures, implements, &c. were untried, and afterwards found to require alteration and improvement; we think the results such as warrant the conclusion that the northern states can produce their own sugar at a reasonable rate, though we have some doubts whether the opinion of Mr. Childs, "that with proper & sufficient means beet sugar may be manufactured in the United States for four cents per pound," will be speedily realized. Mr. Childs' book contains a letter from Mr. Schuzenbach, a brother of the German artist, who dis-

covred the important process of dessication, stating that his brother was still improving his methods, and had reduced the cost of manufacture considerably below four cents per pound. This letter gives the nature and expense of the several items in the process, and is therefore interesting. On the whole, Mr. Childs' book will be found valuable to all who take an interest in the beet sugar manufacture, or wish to prosecute it themselves.

One thing more on this sugar question; if any of our readers have three

"The actual cost of the sugar made, when-"

or four acres of permanent pasture, or pig being taken from the sow or weaned other lands, suitable for the purpose and by her, large quantities of cows' milk is will plant out some 150 or 200 of the almost invariably given as a substitute, sugar maple, they will have a lasting perhaps three times per day. The large resource for a supply of superior sugar. quantity nearly paralyzes the little digestive powers the pig previously possessed; consequently his belly becomes If the maple orchard is planted so as to break the wind from the dwelling, or the fruit orchard, so much the better. It is distended far beyond its wonted size, you have no land you can conveniently spare for such a use, plant the sides of roads, lanes or fences, and you will beautify your farms, as well as lay the foundation of a sure ultimate profit. O, but it will be so long before the trees will be large enough to make sugar from. I may not live to want them or the sugar. Very true. You may not live the twenty or thirty years required to grow a good sugar orchard, and it is equally true you may not live to gather the harvest that is now ripening. But what if you do not? Is there no one to come after you, who will bless your memory for this or similar examples of fore-thought? No man has a right to enter the world and leave it, without at the same time leaving some proof that it is the better for his having lived in it.

Management of Pigs.

[Pigs is decent people—*Dilly Jones*]

From the Albany Cultivator.

Messrs. Gaylord and Tucker:

The management of fine bred pigs, is eliciting more attention at this day, throughout this country and England, than at any former period. All the essays I have noticed on the subject, have passed very indefinitely over what I conceive to be the most difficult period of the animal's existence, and one through which he seldom or never carries all his good points—which is that of leaving the sow.

The cause appears to me to be this: cow's milk is much more rich and nutritious than cows', consequently little action or concoction of the stomach previous to being carried into the circulation is required; for indeed swine being carnivorous by nature, possess at all times very weak digestive powers; the

assuming a disgusting bladdowy or bowslike appearance; he grows poor, his houlders contract, his rump becomes peaked, his back settles down back of his shoulder blades, and then rounds up something like a hedge hog's and to finish the picture, his hair is no longer brilliant and glossy, but gray, crumbling and dead, and often turning the other way; not a vestige of that clean cylindrical form, which never fails to elicit admiration, where beauty has any attraction, remains, nor does he ever effectually recover. Blood and pedigree are no guards against this. I would hazard, a few suggestions as a remedy, not that I conceive them to be unexceptionable, but that they may be the means of drawing forth some that are from Messrs. Lossing, Bement or Allen, or any other talented gentlemen engaged in the cultivation of "the noble animal."

I would have the pig well accustomed to the trough before weaning, in a place shut off from the interference of his mother; I would feed him four or five times per day with boiled rice, and boiled potatoes mashed, alternately, adding a little milk from a new milk cow, all to be given in very small quantities, with trough kept clean: small quantities of beefe's liver, have fine effect in yielding nourishment profusely, is easy of digestion, without distending the belly unusually; sheep's plucks are good, but should be boiled.

No pig should be taken from its mother while she gives any milk at all; but increases where it is unavoidable, it should be done by degrees, the pig left to suck perhaps once a day for some days with the above mentioned feeding.

Much blame has been attributed to

the breed or blood, where the management has alone been at fault; I have witnessed so many disastrous effects from taking pigs abruptly from the sows and sending them on a long fatiguing voyage, that I have resolved that no pig shall go from me until it has passed the ordeal of weaning. No valuable pig should be sent any distance without some interested person to attend them, who has had some experience in their management.

There is another source which has often proved fatal to whole litters of pigs which is that of interfering with the sows at the time of their litering; the sow should have their little at the place of their own choosing; it is the only place at which she will be at home; it is idle to suppose that dictation or interference of any kind can be of service to her; she is governed by an instinct infinitely surpassing human calculation on this point. I never interfere further than to prevent all interference and scarcely ever lost a pig.

Z. STANDISH.

Albany, June 25 1840

Ploughing Heavy Land.

Land that is heavy or tenacious should never be plowed when wet, & those who are summer fallowing fields of the stamp should be cautious in working it when there is sufficient moisture present to render it adhesive. A disadvantage in two ways results from plowing such land when too wet; it not only breaks such land into large lumps, but the pressure of moving renders it so compact that they do not crumble readily or quickly and the roots of plants find little nutriment among such masses; and the action of the plow in passing through a soil so conditioned presses and smooths the bottom of the furrow in such a way, that when dry, an artificial hardpan is produced, only to be removed by the action of frost, or by still deeper plowing in a dry season. We have before us a pregnant instance of the bad effects

of plowing heavy land when too wet. A field of three or four acres, intended for corn and potatoes, of heavy, but rich land, and which has uniformly grown fine crops, owing to peculiar circumstances, could not be seeded or planted until so late in the season that further delay was not admissible, and the last plowing, striking out and planting was performed when the ground was saturated with moisture, and in a very unfavorable state. Dry weather followed, and the moved earth adhered in large lumps, hard as dry bricks, but many of them much larger. The corn in some instances was unable to force its way through the dried crust covering the hills; and as the masses in such cases do not crumble readily, at hoeing there was not pulverized earth enough to place around the plant, and it will readily be conceived, that the air will circulate more freely than is consistent with vegetation, through a hill of potatoes or corn constructed of such coarse materials. Never have we before seen what English writers call a locking up of the nutritive powers of the soil, effected so completely as in the present instance, and it now appears clear that former friability will not be restored, until the earth is submitted to the action of frost.

Destroying Weeds.

It cannot be denied by any one, that those pests of good farming, noxious weeds, have increased, and are increasing, at a most frightful rate in nearly every section of our country. Insignificant in their appearance or results at first the farmer treats them with contempt, but before he is aware, they have obtained a hold on the soil, which enables the intruders to set him at defiance. The only safe course with weeds is to meet them early in the field, and allow them no rest until the extirpation is complete. Where plants are promoted only by seeds, as charlock, stein krouth, &c. they can be eradicated

more easily, than when they are propagated both by seeds and roots as Johnswort, Canada thistle, elder, &c. If sowing land either naturally poor, or the seed of the first is not allowed to ripen, the danger is past, and consequently careful pulling will destroy weeds of this class; but where the roots retain their vitality, or in other words the plant is perennial, the labor of extirpation is much increased. In the Genesee country the Stein-kraut has become so prevalent in the wheat fields that comparatively little precaution is used against it, and as large quantities of wheat are annually distributed from that section of the state to others, for seed, the spread of that weed is of corresponding extent. So with the Canada thistle, that prince of noxious plants, it has become so extensively spread over most of the northern states, that enormous as the evil caused by its presence on a farm are it excites little attention, and mixed with clover, timothy, or other grass seeds, is rapidly extending itself to districts and states hitherto exempt. As a first and important step, every farmer should resolve that no consideration shall induce him to allow any foul stuff to perfect its seeds on his farm. Were this generally or universally done, the most effective cause of increase would be arrested at once. It is nothing less than suicidal to the prospects of the farmer, and inflicting great evils on those around him, to allow such plants as the thistle, johnswort, Stein-kraut, charlock, sweet elder, everlasting daisy, &c., &c. to ripen their seeds, and propagate unmolested on his premises. Weeds then that cannot be pulled should be mown; cut or beat down, in such a way that no seed can possibly ripen; and it should also be remembered, that all mortification or injury done to the leaves or stem of a plant, have an effect in retarding the vigor or spread of the roots, and not unfrequently causes their destruction.

Bad Practices of Farmers.

President Malison.—I. That of cultivating land either naturally poor, or continued after the reason for it has ceased to exist. Whilst there was an abundance of fresh and fertile soil, it was the interest of the cultivator to spread his labor over as great a surface as he could. Land being cheap and labor dear, and the land co-operating powerfully with the labor it was profitable to draw as much as possible from the land. Labor is now comparatively cheaper and land dearer. Where labor has risen in price four-fold, land has risen ten fold at least.

II. The evil of pressing too hard on the land, has been much increased by the bad mode of ploughing. Shallow ploughing up and down hilly land, by exposing the loosened soil to be carried off by the rains, hastened more than anything else the waste of its fertility.

III. The neglect of manure is another error. It is traced to the same cause with excessive cropping. In the early stages of cultivation in this country, it was more convenient and more profitable to bring new land into cultivation than to improve old land. The failure of new land has long called for the improvement of old land; but habit has kept us deaf to the call.

IV.—Among the best means of aiding the productiveness of the soil is irrigation; a resource which abounds in this to a much greater extent than in any other country.

V. Mr. Madison conceives it is a gross error that Horses should be used instead of Oxen, and his reason is pretty conclusive in favor of the Ox.

VI. Too many mean cattle are kept. As a farm should not be cultivated beyond the point at which it can be kept in good heart, so the stock of cattle should not be kept in greater number than the resources of food can keep in good plight. If a poor farm is unprofitable, so are poor cattle.

VII. Of all the errors in our rural greatly benefitted by it as it will serve economy, none is perhaps to be so much as an excellent manure. This is surely regretted because none so difficult to be repaired; as the injudicious and excessive destruction of timber and firewood. It seems never to have occurred that the fund was not inexhaustable, and that a crop of trees could not be raised as quick as one of wheat or corn.

Insects about Fruit Trees—Salt.

It is important that all insects, about fruit trees should be destroyed. One method of effecting this desirable object is to let the hogs run under the trees and devour all the premature fruit that falls from trees and with the fruit the insects in it. If this is not done the insects of most kinds will take a shelter in the earth and come forth next season and produce a more numerous family, without something to arrest their progress they will generically increase and commit great ravage.

When hogs cannot be allowed to run under fruit trees, the fruit that drops early, being generally affected with worms, should be carefully and frequently picked up and thrown to the pigs. Lime & ashes serve both to manure from trees and destroy insects around them. Salt in small quantities is useful to most kind of plants and some are benefitted by a large quantity; but generally it should be applied to the soil before the plant is put into it, as a direct application to the top or root may prove beneficial if equally mixed up with the soil.

Some kinds of fruit trees and other plants will bear much more salt than others, therefore caution is necessary in the use of this article, especially when a direct application is made to a tree or plant. By experiments which we have lately made with salt we find that some plants flourishing well with so large an application of salt that it destroys others immediately. We think that these plants that do not receive an immediate injury by application of salt, will beeing a pair.

repaired; as the injudicious and excessive destruction of timber and firewood.

It seems never to have occurred that the fund was not inexhaustable, and that a crop of trees could not be raised as quick as one of wheat or corn.

Shade Trees.

Be careful not to transplant before the leaves have fallen—soon after you please.

The trees should be taken from open ground. If taken from the dense forest, they will not bear the exposure.

Select trees of second growth; they have better tops and better roots than the first.

Transplant the tree entire. The leaves are the lungs of the tree, and affect its growth as much as the roots. The frequent practice of lopping off the top is very bad.

Be sure and get all the roots. Remember the small fibres are what absorb nourishment for the tree. Strip off these, and the main body of the root becomes only a contrivance to hold the tree up. Do not expose the roots to the sun and air longer than is absolutely necessary. Let them carry with them as much of the old soil as they can hold on to.

In setting out the trees be careful to make the hole so large that the roots shall not be coiled; neither let them be crowded together, for then they will decay.

Throw upon the roots at first fine strong mould, never any manure then throw on water, and shake the tree till the mud has filled up all the intertices between the roots. After the ground is some what dry, fill up the hole and tread down the earth. Never leave a tree so that water can stand over its roots.

This last rule is the reverse of the common practice, and is correct.

At an Agricultural Fair in Massachusetts the following good toast was perpetrated;

Woman.—She spoilt us with an *apple*; she atoned for the wrong by forming *injury* by *application* of *salt*, *will beeing a pair*.

**ADDRESS
AT THE**

**Philadelphia Agricultural
Exhibition**

BY NICHOLAS BIDDLE, ESQ.

GENTLEMEN.—We are assembled to witness our first exhibition since the recent donation by the State. Our society, while engaged with all its own resources in improving our agriculture appealed to the Legislature, as consisting mainly of farmers, and asked that, while so many millions were expended in the transportation of our production; something should be given to assist in rendering those productions themselves more abundant and more valuable. Accordingly a law was passed placing, every year, at the disposal of the Society a sum of fifty dollars for each member of the Legislature for the city and county of Philadelphia, to be paid out of the taxes to be raised within the city and county. This though small in amount, is important from its example; nor, in entering upon the first enjoyment of it, should we omit our thanks to the Legislature for this mark of regard for the farming interest to the members from the city and county who liberally supported it, and more especially to those members of the Society to whose exertions we owe the success of this application, among whom it would be great injustice not to name George W. Roberts, R. T. Potts, and Capt. Thomas Hayes, but in an especial manner are the acknowledgements of all farmers due to Mr. James Gowen, who is always in the front rank where public spirit or private liberality is needed.

The Society has thought that no employment of the additional means confided to them would be so useful as to bring the farmers together, to exhibit of the best specimens of their industry, and green sand, erroneously called marl, by small but honorable premiums to encourage a generous competition in every branch of farming productious. The prizes for the best crops must be decided at a later part of the season.

the exhibition of farming stock and farming implements is now before you; and it is my duty to add something appropriate to the occasion. This I do cheerfully, and what I shall say will be very plain, very practical, and, as you will learn with pleasure, very short. My purpose is to say a few words about the real condition of farming in Pennsylvania; its natural advantages; its acquired means & then suggest such improvements as may make our farms more productive.

There are perhaps few portions of the earth more favoured by Nature than Pennsylvania. Her soil is excellent and various—while even the parts least adapted in themselves for agriculture, furnish the best encouragement to it; for the hills which reject the plough are filled with coal and iron, which collect large masses of the people to be fed by the farmers. Her climate is a happy medium between the long winters of the northern region, which close the world for so many months against farm labor and consume so much of its produce of carrying the farm stock over long months of idleness, and, on the other side, the unvarying heat of southern latitudes, often unhealthy and unproductive where both men and cattle degenerate. In this climate almost every production may be naturalized, so that, in point of soil and season, and variety of productiveness, Pennsylvania is distinguished.

These natural advantages she has also the means of improving by artificial means; for the limestone, so great an element in farming, is found everywhere, in great abundance. Plaster of Paris is obtained easily and at low prices, from her neighbor, New York; the large cities furnish vast supplies of animal manure, while on the other side of the Delaware, lies a great belt of an original deposit of the ocean, where bones of distinguished races of animals are brought up this sand, highly useful even in its natural state, and if mixed

with lime, as it should be, of great efficacy.

The implements of husbandry come next in order, and these we have of the very best kind, much better than similar implements in Europe, lighter, more easily handled, and there are one or two in common use with us, such for instance, as the horse rake, and that giant instrument, the cradle, which are unknown or unused abroad. In truth, our people have had so much to do with comparatively small means that their ingenuity has been tasked to invent the most efficient instruments and to make the most active use of them. Thus there are two words in almost all languages, and well defined in most dictionaries, but of which Europeans have scarcely any idea, and these are the axe and the plough. To cut down a tree, the great business of American settlers, is a strange event to European farmers. And then it may make us smile to see, as we may on the continent of Europe, at the present time, a whole drove of horses—I have myself actually seen eight in a single plough—and sometimes the whole quadruped force of the farm, three or four cows, & perhaps a bull or two, with the aid of several horses, toiling slowly through the great work of turning up the sod—nay, even in some parts of England, at this moment, may be seen six large horses, with two full grown men, returning from the field after having ploughed during the day, three-quarters of an acre, where one of our ploughmen, with a pair of horses, would have got through an acre or an acre and a half.

From the implements, let us turn to the stock of animals.

And first of our *Horses*: Beginning with the highest blooded stock, I think it probable that the U. States possess quite as good a race as there is in Europe. The prevailing opinion is that the Arabian horse is the original of, the animal. I doubt the historical facts—but if it be so he is the parent stock of the horse, just as the father of all apples

is the crab, which has been sweetened by cultivation into the bellflower. Undoubtedly the Arabian has improved; the English horse has given him finer sinews, more compact bones, and greater intelligence till the cross has become avowedly the first of this kind. The truth is, that a race is but a quick succession of long jumps, and the little light Arab is out-jumped by the gigantic stride of the stronger, larger, longer-legged English horse, who has beaten him on his own sands in the East, and would distance him on any course in Europe. Indeed, the very first Arabian imported into England two centuries ago, called the Markham Arabian, was constantly beaten; and my impression is, that no Arabian horse ever did win a race in England. The belief of our breeders is, that whatever good there may be in the Arabian is exceedingly slow in showing itself, that he has already given to the English horse all he can give, and that it is on the whole safer to adhere to the highest bred English stock, rather than risk its degeneracy by any inferior mixture. Our blood horses, therefore, come directly from England, and it is rather odd that the King of England's stables, while there was a King and he had stables, furnished the highest priced horses for republican America. Of the comparative estimation of the English and Arabian horse, we have lately seen a striking example. The Imaum of Muscat sent to the President of the United States two Arabian horses, which, from the character of the giver, we are bound to presume were of the highest class. These horses were sold at public auction, and no one could be found to give more for them than six hundred and fifty dollars for one, and six hundred and seventy-five dollars for the other. Now, in the same neighborhood where these were sold, are very spirited breeders, who would not buy these Arabians at even so low a rate, but who had actually bought from the stables of the King of England, at the price of twenty-five

thousand dollars; a favorite horse, first settlers of New England, and in-
Priam, one of whose colts is in the ex- dicate their descent by their strong
hibit on here. Even as between the resemblance to the improved Devons,
English breed and our own, the im- with which one stock has been of late
pression on this side of the water is, years abundantly recruited. Fitted, by
that for some time past the tendency their milk less for the Dairy, by their
of English breeding is rather to encour- delicate flesh, for the knife, by their
age speed than bottom; that their hor- quickness, for the plough, they claim
ses are becoming leggy, and that the to be second to no other race; and if
descendants of the English stock, in second to any, only to the short horned
this country, have more endurance. Durham, which is so familiar to us at
more bottom for long heats, than their as to require no description, which on-
English ancestors. The question when- doubtedly now unites the greatest mas-
ever it is tested, will be decided per- of suffrages in its favor, of easy fatten-
happes by a few seconds. This style of ing, of early maturity, and of excellen-
horse, although the use to which he is food, more than any other race of hor-
generally applied is out of the way of ned cattle.

the farmer, is yet very interesting to us. Of SHEEP, too, we have all the varie-
for his good qualities all come down ties. The Leicester, with their early
through the inferior races, and the Go fitness for the knife, and their large
dolphin Arabian, to which the English carcasses and large wool; the Merino,
horse owes much of his superiority, was for its smaller yield of rich wool; the
actually a cart horse in Paris.

Southdown excellent for both wool and

Our ordinary race of farm horses is carcass and finally, we have a less
extremely good. The warmth and va- known breed a coming into reputation;
riability of the climate have settled it is the Tunisian or broad tailed sheep
down the stiff and heavy frame of the originally sought mainly for the car-
European horse, and given us a race of ease, but having proved itself very hardy
quick, alert animals, admirably fitted well-acclimated, when crossed by other
to second the activity of the farmer breeds, so as to acquire a finer wool,
himself.

it may become a standard stock among

So with respect to Cattle, we havens. Not are we less favored in,
almost every variety, and the best of SWINE—We have all the breeds: a-
all the varieties. The emigrant's often among others peculiarly our own is what
bring their best and favorite animal, this is called the Chester county breed and
passenger vessels bring cows to give the Berkshire breed, just coming into
milk during their voyages, and be then great and deserved estimation about,
profitably sold here, and these are gen- without knowing their extraction, are
erally of the highest kind; commerce often admirable. I remember well that
imports, from every quarter, the ani- the Pennsylvania Quaker farmer, Jacob
mals which will pay best, and are Brown, Commander in Chief of the A-
therefore the best at home, and spirited American Army during the last war, told
breeders have gone into the English me how much he was struck by the
markets and brought over some of the beauty of the hogs which he saw run-
highest priced animals. The result is, ning about Philadelphia, and I have
that we have a great accumulation of since often had occasion to admire
stock of every description. There are them

Aldernes, with their rich milk, itself. Of these various animals we have spe-
a cream. The Ayrshires, copious giving specimens now before us which we may all
of milk strongly inclined to butter, with examine, and if we desire it, obtain
forms fitted for the butcher. The Dev hem at reasonable rates, and no one
ons, an ancient race, brought by the can doubt the real economy to a farmer

of possessing these improved breeds of cattle, we pay them the highest compliment we can, by proposing them as the constant models of our farming; and then the care and expense are often thrown away upon cattle that will give neither milk nor beef. How many stunted milk cows do we see who may be dry all the year round—how

many steers who, after emptying a whole corn crib, at last, in the spring, look like the crib itself, all ribs without and all hollow inside. But crossing and training have created animals who turn at once into milk or beef every thing we put into them—who give plenty of milk if you want milk, plenty of fat if you desire beef, and who, coming earlier into the dairy or the market, save a whole year's expense of feeding. I hope, therefore, that we may profit by the present opportunity of improving our stock and encouraging the spirited breeders who place the means of doing it in our power.

Nor are the productions of Pennsylvania less numerous than its animals. The great staples are wheat, rye, barley, oats, buckwheat, and above all Indian corn—a plant not estimated in Europe but one of the most valuable presents which the new world has made to the old—worth almost all others in the extent of its yield and the variety of its use; with a stalk ten or fifteen feet high, every inch of which is useful in the barn-yard, and a grain which to men supplies a variety of healthful and delicious dishes, and to cattle is the quickest fattener, while it gives the last exquisite flavor to their flesh.

Having thus spoken of the advantages which we Pennsylvania farmers enjoy, I proceed to the less agreeable but more profitable inquiry, why our farms are not so productive as they ought to be? And I make the comparison between Pennsylvania and England, because I think England, on the whole, is the best farming country in Europe; and our English friends must understand that, while we amuse ourselves occasionally with some of their pecu-

liarities, we pay them the highest compliment we can, by proposing them as the constant models of our farming. Now, why is it that, with all the natural advantages in our favor, the English farmers beat us? I will tell you what I think of it.

* * * * *

Another defect of our farming is, that we do not raise sheep enough. Some years since, we were among the first to import the merinoes, and to indulge in the wildness of that extravagance until we had secured vast numbers of these high-priced animals without any previous accumulation of roots to sustain them, and then found that earlier into the dairy or the market, we should have to purchase expensive food for them. That at once disenchanted us. It was then seen that not only in palaces but in sheepfolds, "a favorite has no friends." To enthusiasm succeeded disappointment and disgust, and these unhappy victims were sacrificed to the knife, for no other crime than their appetite. We have not yet outgrown this horror—but it was entirely our own fault. There are many parts of the State where sheep would take care of themselves, in the woods, during the greater part of the year, and the root crops would furnish the remainder.

And this leads to the great improvement which, of all others, we most need, which is the multiplication of root crops.

No soil can withstand a succession of grain crops; and, instead of letting it lie fallow in order to recruit from its exhaustion, as was the old plan, the better practice now is, to plant in the same field a crop of roots. These draw their nourishment from a lower region than the grain crops do; they derive a great part of their food from the atmosphere by their large leaves, which at the same time shelter the soil from the extreme heats; they provide a fresh juicy food for cattle during the winter, thus enabling us to keep a large stock,

which in addition to the profit of them, our exclusive subsistence. For such a furnish abundant manure with which to return to the grain crops. Now this should be our effort—more roots, more cattle, more manure, then more grain. We cannot much err in the choice of these roots. Common turnips, Swedish turnips, mangle wurzel, are all good, though in various degrees; but perhaps the sugar-beet will be found the best of all—not for the purpose, at least at present, of making sugar—but as the most nutritious food for cattle, and the most milk-producing vegetable for cows in the winter. These root crops easy works, which seem trifles, make will grow abundantly; and what I up the great mass of enjoyments; they should especially desire too see is, that we would confide in our long and mild young members of the family—the ele- autumns and see if they would not yield us a crop of roots planted imme- diately as the grain harvests were removed, so as to be ready by winter for the cattle.

Another thing which we should strive to amend is the ungraceful and slovenly appearance of our fields. Clear cultivation is like personal neatness to an individual—a great attraction to a farm; but who can see without mortifi- cation our fields of Indian corn or potatoes, just as they are verging to maturity, out-topped and stifled by a rival crop of weeds, which seem waiting with impatience for the removal of the real crops, when they and all their seed may take exclusive possession of the ground! The rule of farming should be, never to let any thing grow in our fields which we did not put there; and the crop would more than pay the expense of removing these noxious intruders.

Nor do we pay sufficient attention to our gardens. We are too often content with a small enclosure, where a few peas and beans and a little salad are left to struggle with a gigantic family of weeds—not to speak of the frequent inroads from the pigs—and what can be saved comes at least on our tables the scanty companions of the mass es of animal food which form almost

wilderness, how easy would it be to substitute the cheap and wholesome luxury of many vegetables which would grow without the least trouble, and while they gave variety to our tables, would diminish our excessive and expensive use of animal food!

The same want of neatness pervades the exterior of our dwellings. We look in vain for the trim grass plot, the flower border, the roses, the climbing vines, and all the luxuriance of our native wild flowers. These cheap and easy works, which seem trifles, make up the great mass of enjoyments; they are the innocent occupations of the young members of the family—the ele- gant luxury of them all; and they impress even a passing stranger with a sense of the taste and ease of the farmer.

In fruits, too, we are deficient. Our climate invites us to plant, and there is scarcely a single fruit which will not grow in the open air, and all of them prosper with a little shelter. Undoubtedly there are insects which infest them; but these, care will exterminate. Undoubtedly some species are short-lived but it is easy to provide a succession, and even many productions which we used to think uncongenial to our climate will succeed if we will only try them. For instance, I am satisfied, from my own experience, that every farmer may have his patch of grapes quite as readily as he can his patch of beans or peas. He has only the value as well as the beauty of the to plant his cuttings, as he would Indian corn, at sufficient distances to work them with the hoe harrow. They will live through the winter without covering, and with less labor than Indian corn, because the corn requires re-planting every year; while the vine will last for a century. He will thus provide a healthful pleasant fruit for his family use, or a profitable article for the market.

I was about to name one more improvement but I hesitate about it—I

mean the substitution of oxen for horses on farms. All the theory is in favor of the ox. He costs little, works hard, he eats little, & when we have done with him he is worth more than when we began; whereas a horse costs much, eats much, and when he dies is worth nothing. Yet, after all, it will be difficult to bring the ox into cider, called champagne.

resses which come from our own soil and our own industry, they may not fit us quite as well, but, rely on it, they become us far better and if we must needs drink, let us prefer the unadulterated juice of our own orchards to all exotic fermentations—even to that bad translation into French of our own champagne.

fashion. He has a failing which in the country, is more fatal than madness to a dog—he cannot ‘go ahead,’ but it seems a severe trial for our impatient American nature to creep behind an ox-plough, or to doze in an ox-cart. And then there is a better reason, in small farms, where both oxen and horses cannot be kept, for the preference of the horse. The ox can do only farm work, and is utterly useless for the road. He is of no benefit to the farmer’s family, always exaggeratedly. We can neither make a visit with him, nor go to church with him, nor go to court with him, and if the present gent of his countrymen, with no immense political assemblies are to continue in fashion, they would be natural caution with which all new like the buffalo meetings in the prairies, and it would be more difficult than it now is in political conventions to find out whose ox gored his neighbour. It is a

I have spoken of farms and of farmers. The time was, when it was the fashion to speak of the Pennsylvania farmer as a dull, plodding person, whose proper representative was the Conestoga horse by his side; indifferent to the education of his children, anxious only about his large barn, and the farm was the parlour. These characteristics, always exaggerated, have passed away, and the Pennsylvania farmer takes his rank among the most intelligent of the American character. How can it be, since our whole government is a

There was one caution which I would have ventured some years ago against the indulgence of expensive habits of living; and an undue preference of things foreign over the fruits of our settled habits of the old world. When own industry—but which, I rejoice to think is no longer necessary. Long European looks back to know what may it continue so. Simplicity and frugality are the basis of all independence in farmers. It our mode of living be plain, it belongs to our candidates; if our manners seem cold, or even his grandchildren. There was once a rough, they are at least natural and simple sincerity will gain nothing book-learning—but that absurdity has by being polished in to duplicity passed away. In all other occupations Though Italian mantle pieces and gold men desire to know how others are ing-doors are indispensable to happiness in cities, they are not necessary where, they inform themselves of what to the welcome of country hospitality. is passing in the world, and are on the If a finer gloss be given to foreign fabrics, let us be content with the simple ones. The farmers have few of

these advantages; they do not meet daily at exchanges to concentrate all the news of commerce, they have no factories, where all that is doing among their competitors abroad is discussed, no agent to report the slightest movements which may affect their interests. They live apart, and rarely come together, and have no concert of action. Now, this defect can be best supplied by reading works devoted to their interest, because they may fill up the leisure hours which might otherwise be wasted in idleness or misemployed in dissipation; and as some sort of news-paper is almost a necessary of life, let us select one which, discarding the eternal violence of party politics, shall give us all that is useful or new in our profession. This society has endeavored to promote such a one in the Farmer's Cabinet, a monthly paper, exclusively occupied with the pursuits of agriculture—where we may learn what is doing in our line over all the world at so cheap a rate that, for a dozen stalks of corn; or a bushel of wheat or potatoes, we may have a constant source of pleasing and useful information.

I think, however, that we must prepare ourselves for some startling novelties in farming. We were taught in our youth to consider fire and water as the deadliest foes. They are at last reconciled, and their union has produced the master-power of the world. Steam has altered the whole routine of human labor; it has given to England alone the equivalent in labor to four hundred millions of men. As yet, commerce & manufactures alone have felt its influence; but it cannot be that this gigantic power will long be content to remain shut up in factories and ships. Rely upon it, steam will before long run off the track into the fields, for, of all human employments, farm-work is at this moment the most dependent on manual labor. Be not, therefore, surprised if we yet live to see some steam-plough making its hundred furrows in our field or some huge engine like

the extinct mammoth, roving through the woods, like a cradler in the harvest field. Wild as this seems, there is nothing in it stranger than that what we have all witnessed already. When Fulton and Oliver Evans first talked to us about the steamboat and the railroad, we thought them insane, and already we enjoy more than they ever anticipated in their most sanguine moments. One of these applications of steam—the raising of water for agriculture—I have already attempted, in my own small way. You know that the greatest enemy of our farming is the drought of midsummer, when all vegetation withers, and the decaying crops reproach us with suffering the magnificent rivers by their side to pass away. In the southern climates of the old World, men collect with great toil the smallest rills, and make them wind over their fields—the hand-bucket of the toilsome contrivance of manual labor, are put in requisition to carry freshness and fertility over fields not wanting them more than our own. With far greater advantages, absolutely nothing has yet been done in that branch of cultivation; may we not hope that these feeble means of irrigation may be superseded by steam, when a few bushels of coal may disperse over our fields, from our exhaustless rivers, abundant supplies of water.

All these improvements which may adorn or benefit our farms are recommended to us not only by our own individual interests, but by the higher sentiment of our duty to the country. This is essentially a nation of farmers. Nowhere else is so large a portion of the community engaged in farming, nowhere else are the cultivators of the earth more independent or more powerful. One would think that in Europe the great business of life was to put each other to death, for so large a proportion of men are drawn from the walks of productive industry and

Proceedings of a Public Meeting.

trained to no other occupation than to shoot foreigners always, and their own countrymen occasionally; while here the whole energy of all the nation is directed by great intense force upon peaceful labor. A strange spectacle this, of one, and one only, unarmed nation on the face of the earth! There is abroad a wild struggle between existing authorities and popular pretensions, and our own example is the common theme of applause and denunciation. It is the more important, then for the farmers of this country to be true to their own principles. The soil is theirs—the government is theirs—and on them depends mainly the continuance of their system. That system is, that enlightened opinion and the domestic ties are more stable guarantees of social tranquillity than mere force, and, that the government of the plough is safer, and, when there is need, stronger than the government of the sword. If the existing dissensions of the old world are to be settled by two millions of soldiers, all ours will soon be decided by two millions of voters. The instinct of agriculture is for peace—for the empire of reason, not of violence—of votes, not of bayonet. Nor shall we, as freemen and members of a domestic and fireside profession, hesitate in our choice of the three great master influences which now rule the world—force, opinion and affection—the Cartridge-box, the Ballot-box and the Ban-box.

From the Frederick Herald.

By the following proceedings of a meeting held in the Liberty District it will be perceived that the subject of improvement of the Agricultural Resources of the country and the restoration of the soil is beginning to attract more notice among our farmers. We are glad to see an awakening interest among our agricultural friends to the improvement of their lands and to a spirit of inquiry and investigation.

Pursuant to public notice, the farmers of Liberty District met at the Charity School

House. The meeting was organised by calling JOHN CLEMSON Jr to the chair and appointing WILLIAM DUDDERAR secretary. The following preamble and resolutions were unanimously adopted viz. whereas agriculture is the great basis upon which the wealth and power of the state mainly repose therefore:

Resolved,—That in the opinion of this meeting the agricultural interest of the state would be greatly promoted by a more general diffusion of practical and scientific knowledge.

Resolved,—That by a division of the state into two geological districts, Eastern and Western, and the appointment of two geologists instead of one, time would be afforded for a more extensive intercourse with the people and consequently a more rapid and more general diffusion of useful knowledge without an increase of expenditure.

Resolved,—That the following memorial to the next general assembly of Md. be presented to the citizens of Liberty District for their signature.

Resolved,—That the other districts in Frederick Co. and all the counties in the state be by respectfully urged and invited to present similar memorials to the Legislature as early in the session as possible.

Zo the Honorable

The General Assembly of Maryland.

The memorial of the subscribers citizens of _____ county, respectfully sheweth, that in their opinion, the prosperity of the farming interests of the State would be greatly promoted by a repeal of the law under which the Geologist for the State is appointed, and his duties detailed, and in lieu thereof a new system adopted that would secure a rapid and general diffusion of practical and scientific agricultural knowledge. The wealth and power of the State, is based upon its agricultural interests, and to promote these, it is all important that the qualities of the different soils, the properties of the various manures, and their appropriateness, with the most judicious application of them, the use and value of the different minerals, and the best mode of making and applying lime to improve the soil, should be made familiar to the mind of every farmer. To do this, a knowledge of agricultural chemistry, much beyond what is generally possessed, is absolutely necessary.—

This knowledge, however, can soon be acquired and placed in the power of

all, if the proper means are adopted, to the doors of every farmer, and greatly advance the farming interests of the State. It would develop and bring into full and successful operation, all the resources and energies of the land capital and thus fully justify any appropriation necessary to carry the system into operation. Your memorialists therefore pray for the passage of a law to effectuate the object here proposed.

THE MARKETS.

DECEMBER 5th, 1840.

FREDERICK PRICES CURRENT.

FLOUR.—Fleur from wagons, \$4.50.

GRAIN

Wheat—(New,) Prime Red 90,

Rye—50 cents

Corn—\$2.50 per Barrel.

Oats—35 cents

Pork.—\$5.00 per cwt.

BALTIMORE MARKET

Dec 2 1840

FLOUR—The demand for Howard Street con mues, very limited, and the transactions are confined principally to the city trade. Small sales of good common brands were made from stores both yesterday and to-day at \$1.81 1-4, and we have heard of a sale of 150 barrels for delivery \$4.75. The receipt price is \$1.75

We contrac to quote City Mule Flour at \$1.87 1-2 Sales of Susquehanna Flour at \$1.87 1-2

GRAIN—Wheats are without change. We quote Md reds at 60 a 95 cents for very inferior to strictly prime.

Sales of old Md White Corn at 46 a 47 cts. We quote new white at 41 a 42 cents.

We quote Md Rye at 50 cents.

Pork is now selling at \$5.50 a \$5.75 per 100 lbs.

Hagerstown, Dec. 3—Flour per bl. \$4.75 a 5 00; Wheat per bushel 90 a 92 cts. Rye per bushel, 60 a 62 cents; Corn 50 a 55; Oats per bushel 20 a 25.

Williamsport, No. 28—Flour, from wagons, per bl. \$4.37 a 5 00; Wheat, per bushel 80 a 90, Rye do. 65, Corn do. 50, Oats do. 33 a 35.

Wester, Dec. 3—Flour per bl. \$4.25 a 4.30; Wheat per bushel 87 cents; Corn 48 cents, Oats 30 cents.

Recipes.

TO TAKE GREASE OUT OF SILK—If a little powdered magnesia be applied on the wrong side of silk, as soon as the spot is discovered, it is a never failing remedy, the dark spots disappearing as if by magic.

ANTIDOTE AGAINST MICE.—Mr. McDonald, Scalys, in the Hebrides, having some time ago suffered considerable by mice put at the bottom, near the centre, and top of each of his stacks of grain, as they were raised three or four stalks of wild mint with the leaves on, gathered near a brook in neighboring field, and never after had any of his grain consumed. He then tried the same experiment with his cheese, and articles kept in store, and with equal effect, on the articles to be preserved.

POULTRY—When, says M. Boose, it is wished to have eggs during the cold season, even in dead of winter, it is necessary to make the fowls roost over an oven, in a stable, in a shed where many cattle are kept, or erect a stove in the fowl house on purpose. By such methods, the farmers of Aigue have chickens fit for the table in the month of April—a period when they are only beginning to be hatched in the farms around Paris, although further to the south. It would be desirable that stoves in fowl houses were more commonly known near great towns; were luxury grudges no expense for the convenience of having fresh eggs.

PAINS IN THE BREAST.—The following receipt is said to be very efficacious in pains of the breast;

Two drams Sal Ammoniac, half-pint of Vinegar, half pint of Whiskey and half pint of water, to be applied with a warm rag.

MAKING BREAD.—A late French journal states that an important series of experiments is now going on the city of Paris, by order of the government, and under the direction of a committee of bakers, to test the speedily effected.

value of a new discovery in bread making, that promises the most important results. In the new mode of preparation, the flour that formerly made 100 lbs. of bread, now yields from 120 to 125 lbs.—The discovery consists in an improved mode of fermenting it, by which a greater quantity of water combines with the glutinon and the nutritious qualities are more fully developed. A loaf of the new bread is found to be equally nutritive with the old, and decidedly in stains.

SORE BACKS, OR GALLS IN HORSES.—Rub white lead in sweet oil until a good paint is made, and apply a coating of this to the injured place. Milk will do, where the oil is not to be had. It is one of the effective applications. Some for the same difficulties use a solution of vitriol in water, for a wash; but in most cases, the white lead is to be preferred.

ROUR, OR GAPES IN POULTRY.—Soap mixed with the food of chickens, or Indian meal wet up with soap suds, and fed to them is said to be a cure for this disorder, that is fatal to poultry.

CURE FOR WOUNDS—KING OF OILS.—This invaluable remedy for wounds in cattle or horses, particularly the latter, has lately been brought before the public, by Silas Gaylord, of Skaneateles, and we have known some very surprising cures performed by it, in the case of several wounds in horses. The following are the directions given for preparing the medicine;

1 ounce of green copperas,
2 " of white vitriol,
2 " of common salt,
2 " of linseed oil,
8 " of West India molasses.

Boil over a slow fire fifteen minutes, in a pint of urine; when almost cold, add one ounce of oil of vitriol, and four ounces of spirits of turpentine. Apply it to the wound with a quill or feather, and the cure will be speedily effected.

THE WESTERN MARYLAND FARMER,

A monthly paper, is published by

GEO. F. STAYMAN,

At the office of the "Frederick Visiter," in Church Street, and one door west of the Evangelical Reformed Church, Frederick, Md.

Terms.—The "Western Maryland Farmer," will be published on or about the first of each month, each number containing 16 octavo pages on good paper, and with fair type. At the end of the year, it will constitute a good volume for binding, be handy for reference and be actually worth more than its original cost. The price will be FIFTY CENTS per year, or twelve copies will be sent for \$5, when the cash is remitted in advance. For ~~it~~ transmitted the "Farmer" will be sent to that amount.

WESTERN MARYLAND FARMER.

Devoted to Agriculture, Horticulture, Rural Economy, the Culture of Silk, Useful Receipts, Prices, &c. &c.

VOL. I.

DECEMBER, 1840

NO. 7.

PRINTED AND PUBLISHED BY

GEO. F. STAYMAN,

At the office of the "Frederick Visiter," one door west of the Evangelical Reformed Church, Church st.

FREDERICK CITY, Md.

Price 50 cents per year.—For conditions see last page.

AGENTS FOR THE WESTERN MARYLAND FARMER.

Mr. Curtis, is the agent for Liberty.

" *John Mart'n* do. for Emmitsburg.

" *D. W. Nail*, Sam's Creek.

Gentlemen willing to act as agents for the "Farmer," are requested to send in their names and copies of the work will be sent them.

Our present number has been unavoidably delayed for a short time. We shall however soon bring up the leavay being about to make further arrangement to that effect.

LARGE HOGS.—Three Hogs raised by Messrs *Canby & Duer*, of this County 22 Months old, were slaughtered by Mr. Wm. Kolb yesterday and weighed as follows:—

1—560 lbs. net or 650 gross.

2—477 " 540 "

3—400 " 460 "

1437 n't. 1650 gross.

Fred'k Herald.

A SECRET WORTH KNOWING.

The day before yesterday, we happened to be passing in front of the United States Hotel, when we observed a large crowd attracted by an omnibus laden with passengers, which the horses refused

ed to draw. The driver had tried every experiment to urge on the animals—such as the ordinary mode of whipping coaxing, &c, but all in vain, when our townsman, John C Montgomery, Esq. suggested the plan of tying a string tightly round the horse's ear close to the head—the driver apprehending that Mr. M. was disposed to quiz him refused to make the trial, but upon Mr. M's tying the twine around the horse's ear—having requested the driver to resume his seat and to give his horses a loose rein without applying the whip—it operated like a charm, and the animals started off without further difficulty, to the infinite amusement and gratification of the bystanders. Mr. M. stated to the crowd that he had tried the experiment more than a hundred times and had never known it to fail but once.

Phil. Standard.

IMPORTANT TO AGRICULTURALISTS.—The Harrisburg Telegraph states that a farmer in that vicinity, who has paid great attention to the subject, and has tested the matter thoroughly, has succeeded in discovering a perfect and complete remedy for the Hessian fly in wheat, and that the expense is so trifling as to be of no consideration to the farmer. What's his name and what's the remedy? These are two important particulars you have forgotten to notice.—*Sun.*

Coal.—The consumption of anthracite, in the United States, in 1840, was 1,000,000 tons. It will probably double that next year.

From the American Farmer.

WORK FOR DECEMBER.

ON THE FARM.

This is, from the very nature of things, a very busy month with the husbandman, and calls forth the exercise of great system in the arrangement and execution of the work which has to be done in it, not only for present but for future use, convenience and comfort. Where to begin, when so many things are pressing upon us for precedence, is often a difficulty with the tiller of the earth, but never should be, and may very nearly be avoided if a judicious division of time and selection, and allotment of labor were made on the termination of each week for the ensuing one. By the adoption of such a plan, and a faithful carrying of it out, much time may be saved and vexatious disappointment avoided. Those who may avail themselves of this suggestion, should recollect, that when they commence any particular work, it should be finished before they go to another, unless circumstances should occur to prevent it, as they may take our word for it, that there is no more effectual way of uselessly killing time than by flying first at one thing, and then at another, without completing it. It is just as fatal to success, as would be the movement of a General, who should leave a formidable enemy's army in his rear, and proceed to attack one a few leagues in advance. Having premised thus much, we will proceed to state what ought to be done to economise time, promote convenience and ensure profit. Well we begin then with the,

Implements of Husbandry.—It should be the business of every prudent agriculturist on the commencement of winter to overhaul all his tools and implements, and to have such as need it repaired, so as to be in readiness for the ensuing season's operations, nor should he permit any thing of the kind to remain exposed to the weather,—ploughs, harrows, carts, and, indeed, every thing of

the kind; should be carefully put away under cover.

All leather gearing should be thoroughly rubbed with *Neat's foot oil*. By being thus cleared, three or four times a year they will last as long again as they would if not thus treated, and the reason is obvious; the sun and air extracts from the leather its oilyogenous principle, which must be supplied or, as a necessary consequence, it will crack and ultimately break.

Corn.—If you have not already husked your corn and cribbed it, loose no time in doing so, as the longer it remains out the greater the certainty of its being preyed upon by vermins, beasts, and men, the most destructive of all. When put away in the corn house; see that rats have no means of access to it.

Orchard.—Your apple trees may be pruned this month of their superfluous wood, care being taken to protect the wounds by covering of clay and fresh cow dung well mixed together.

Young fruit trees would be benefitted by the application of a small dose of lime around the trunk, to be covered with long manure, which latter should be permitted to remain until spring, when it should be removed. Indeed, old trees would be benefitted by a similar treatment.

While on the subject of orchards we will remark, that no grass crops should ever be grown in them, as they but serve to generate those bugs, worms and other insects which destroy the vitality of almost every kind of fruit trees.

Firewood.—Be sure to have as much wood cut and hauled into your yard this month, as will last you until the beginning of next winter. Having it neatly piled up and sawed to the proper length to fit your fire places. If you have a wood house, the sawing may be done in wet weather—if you have none, put one up, it will save its cost, in time, comfort, and convenience, in two seasons. We recommend saw

ing, because it is the neatest, most economical and cleanly method.

Cattle.—Be careful of your stock during this and the ensuing inclement and severe months, and be sure to give them their food at least three times a day. By meals, viz; morning and night, into three, the cattle will thrive better and waste less.

If you have no stables or sheds for your stock, provide them with shelter, if it be nothing more than one made of pine brush, for all animal creation delights in being kept comfortable & warm. Stock of all kinds should be salted twice a week.

Manure.—As this is the season for making manure, attend to its increase.—Your horses and cattle will do their part, but you must do yours. By prudently furnishing them with the materials they will convert them into good manure. Let your stock be well littered, with straw or leaves if kept in stables. But, if your cattle are kept in your barn yard, haul therein as many leaves and mould from your woods as you can; and spread it on your field-yard so as to form a dish or basin shape, in order that the liquid manure of your stock may not be lost, but made to contribute to the richness of the materials just named. If properly arranged, as we have advised, the leaves and mould by spring will be equal to stable or barn yard dung in quality; besides adding greatly to its quantity. Of all the leaves of the forest those of the pine tree are the best.

Hogs.—Push on the fattening of your hogs intended for slaughter, and we would have you recollect; that hogs increase in fat but little in very cold weather.

Beefes.—If you have any that you are fattening for sale, or for home consumption, you will greatly facilitate the object by feeding four or five times in the course of the day, and at least once a week giving a quart of flaxseed boiled into a jelly; and given in a mess of corn meal. The animals should be kept constantly in a stall, and be curried and well rubbed down night and morning. If you wish your beeves to be fattened within the shortest possible period, do not rely on your slave or hireling, but see that he does what he ought. No filth must be permitted to accumulate in their stalls, & their managers should be washed out once a week with a solution of salt and water. A handful of pulverized chalk should also once a week be mixed with their food.

Ploughing.—If you have not completed your fall ploughing, and the weather should remain open and admit of it, go on with it until you have finished.

If you wish to destroy garlic, whenever practicable, winter ploughing is probably the only method to be relied upon.

Posts and Rails.—Your posts and rails should be out during this and the ensuing months of January and February.

Small Grain.—If your small grain has not already been thrashed out, proceed without further delay to thresh it, as the longer it remains in stack the greater will be the depredation of vermin of all kinds. And we may add, the sooner you dispose of it after it is threshed the better it will be for you.

Store Hogs and Breeding Sows.—Your store hogs and breeding sows should be penned, kept warm, and well fed through out the winter, as it is useless to attempt to have good hogs without good feed and a plenty of it. If it be said by any of our readers that they cannot afford to feed well except when fattening, we would say in reply, that any thing which cannot be well kept should not be kept at all, and especially sows, as the best breed will become worthless, under the demi-starving sys-

tem. But the agriculturist should not, however, consider the food given to the sows he may keep over as lost, for they will repay him in a two fold way—1st, in their flesh, and secondly, in the manufacture. If a pen,

made properly, be provided, (one part covered and floored plank, with a yard to which they have constant access,) and a plenty of cornstalks be carted in and put therein, (or leaves and mould) each cow kept so over winter, will make from four to five loads of excellent manure, which of itself will be worth all the roots or corn which may be consumed.

Fences.—See that all your fences are placed in a condition to withstand the frosts, and winds of winter.—And,

Lastly, when all your work is done or you have provided for its being done, set to work with assiduity and provide for your families amusements, as nothing contributes more to make life pass off smoothly than a rational comminglement of innocent pleasures with the laborious business pursuits of either man or woman.

From the Cultivator.

ODDS AND ENDS.

Berkshires. Common Hogs.—It is often asserted that the difference in breed is more in the difference of keeping than any thing else; in fact I believe I have tried hard to make myself believe this doctrine; but experience that good old teacher, has entirely eradicated that error. The Berkshire pigs that I procured this summer from A. B. Allen, Buffalo, which cost me delivered in my yard, \$32, I would not give for 32 common pigs of the same age, and

produce a pair of the common kind of these in any particular. The fact is, equal age and equal keeping, that equal

So is a sheep a sheep; but I defy any and all men to make a coarse wool

one will attempt to argue that there is no difference in them. He might just as well argue that, as there is little or no difference in the breed of hogs. In this case “seeing is believing;” and feeding is knowing. It is a fact which speaks loudly in favor of the Berkshires; that all who buy them are satisfied with the improvement. So much for Berkshires.

Though I do not mean to exclude every other variety, because I fully believe that in some respects, the Irish Graziers, Woburn, China, &c. are equal to the Berkshires; but I would earnestly advise every owner of alligators and landpikes to procure “an improved breed of hogs” immediately.

Pork may be salted, particularly for Bacon, without barrels.—Nearly all the western pork is salted in bulk, that is, piled up in one corner of a room like a pile of brick, and sprinkled with dry salt. It is well to overhaul it, once, to see that the salt touches all parts. I never eat better bacon than that made in this way, without a drop of pickle.

To keep Bacon Hams in Summer.—Pack them in a flour barrel, in clean dry ashes or charcoal; head up the barrel and put it up stairs, where it is dry and as cool as possible.

Pickled Beef and Pork, in the south and west, is apt to sour. Take it out and smoke it dry—throw away the old pickle, or cleanse it by boiling. Smoke

Don’t throw away the *Udder* of your yet I will give them freely to any beef-cow. Salted, smoked and dried, never in the popular error, “that the it is rich, delicious eating. Boil and difference is all in keeping,” if he will eat it cold like tongue. Try it.

Lard never spoils in warm weather if

Tomatoes make an excellent pro-

Sweet or Olive Oil is a certain cure

for the bite of a rattle snake. Apply it

To cure Scratches on a Horse.—Wash in addition to the two collaterals, a top box to contain glasses to be filled by the bees. During the present year, ten hives have yielded an average of 50 lbs, each, making 500 lbs. of honey, which sells readily here at 25 cents per pound. Some of the hives yield as high as 80 lbs. each. The honey is the whitest, cleanest, purest we have ever seen, and, fresh from the comb, is truly delicious.

A lump of Saleratus or Pearlash, crowded into the pipe of a poll evil or thistleows, two or three times, will cure this incurable disease.

Corn Meal should never be grounded very fine. It injures the richness of it. Try its coarse. This is the secret why western "dodgers" are so good.

Rice is often over-boiled. It never should be boiled in more water than it will absorb while boiling. Put two cups of rice in three cups of water, and in eight minutes af it commences boiling it is done.

If you like such "odds and ends," as these, at some oter odd t me I shall give you some more

Your old friend,

SOLON ROBINSON.

Lake Cr II., Ia., September 2, 1840.

PROFIT OF BEES.

The Profit of Bees is said to be very great. The Salem (Mass.) Register has the following notice of an inquiry in that place :

Col. H. K. Oliver, of this city, has, for several years paid great attention to the management of bees : after a series of experiments and unwearyed diligence, he has now reached a wonderful degree of perfection. Col. O. uses the non-swar ming collateral hives, which he thinks better adapted to cities and populous places than any other. The hives are so constructed, that one can observe without danger all the operations of these indefatigable laborers, and draw therefrom many a useful lesson.

Col. Oliver has two apiaries, one containing eight, and the other (stocked) to contain seven hives. The hives consist of one central and two collateral boxes.—the honey being drawn only from the collaterals leaving that in the central box, where the bees are preserved during the cold w a her, as stuck for their winter supply. Some of them have,

As to the profit of keeping bees, there cannot be a question if they are rightly managed. But like all other stock, they need care and attention, and must not, to be made profitable, be kept in the usual rough boxes of the farmers, nor left to the tender mercies of the moth. By the common method, in order to get the honey, the bees are killed ; but by the improved method, they are all saved alive and are deprived of only the excess of honey over what is necessary for the winter's consumption. Our townsman, Messrs. Holman and Phippen, have apiaries also, constructed on the same bee-preserving principle, and equally profitable.

ALOES are indigenous in Liberia, and possess valuable medicinal qualities. They are propagated from suckers, in the same way as the pine apple: and the same mode of culture is applicable. To prepare the article for market, pull up the plant with the roots, wash it, cut the whole into small pieces, and enclose them in bampers. These are to be thrown into an iron cauldron, and boiled until the liquor becomes highly coloured, and even black; strain it into a vat or cask, having a cock three inches from the bottom; let the sediment subside below the cock. Draw off the liquor in six or eight hours, and boil it down to the consistency of honey. If burnt in this process, the whole is lost. Put it in gourds, or earthen pots, for sale. It hardens by age.—Col. Jour.

TOBACCO.—The inspections in Baltimore, (lately,) in one week, amounted to 403 hhds., of which 338 were Md.

From the Franklin Farmer.

ON THE CULTIVATION OF FRUIT TREES.

Description of a method of cultivating peach trees, with a view to prevent upwards. If any of the sprouts from their premature decay; confirmed by the old stump should happen to split off the experience of forty-five years, in and die, cut them away; they will be Delaware state; and in the western parts of Pennsylvania, By Tho's. Coulter, Esq., of Bedford county Pennsylvania.

The death of young peach trees is principally owing to planting, and pruning the same stock, which occasions it to be open and tender, with a rough bark, in consequence of which insects lodge and breed in it, and birds search after them, whereby wounds are made, and the gum exudes, and in a few years the tree is useless. To prevent this, transplant your trees as young as possible; if in the kernel it will be no check to growth.—Plant them sixteen feet apart. Plough and harrow between them, for two years, without regard to wounding them, but avoid tearing them up by the roots.—In the month of March or April, in the third year after transplanting, cut them all off by the ground; plough and harrow among them as before, but with great care, to avoid wounding or tearing them. Suffer all the sprouts of scions to grow, even if they should amount to half a dozen or more; they will come bearing trees almost instantaneously, on account of the strength of the roots. Allow no animals but hogs to enter your orchard, for fear of wounding the shoots, as a substance drains away through the least wound which is essential to the health of the tree, and the good quality of the fruit.

direction for many years, all of them being rooted as if they had been planted, their stock remaining tough, and their bark smooth, for twenty years and upwards. If any of the sprouts from the old stump should happen to split off and die, cut them away; they will be supplied from the ground by others, so that you may have trees from the same root for 100 years, as I believe. I have now trees from one to thirty-six years old from the same stump. Young trees, formed in this manner, will bear fruit the second year; but this fruit will not ripen so early as the fruit on the older trees from the same stump. Three years after the trees are cut off, the shoots will be sufficiently large and bushy to shade the ground so as to prevent the growth of grass, that might injure the trees; therefore ploughing will be useless and may be injurious by wounding them. It is also unnecessary to manure peach trees; the fruit of manured trees is always smaller and inferior to that of trees which are not manured. By manuring you make the peach tree larger, and apparently more flourishing; but its fruit will be of bad kind, as green as the leaves, even when ripe, and later than that of trees which have not been manured. Peach trees in the highest ground is the best for peach trees, and the north side of the hills the most desirable, as it retards vegetation, and prevents the destructive effects of late frosts which occur in the month of April in Pennsylvania. Convinced by long experience of the truth of these observations, the author wishes they

If the old stalk is cut away the third year after transplanting, no more shoots will come to maturity than the old stump can support and nourish; the remainder will die before they bear fruit, and may be cut away, taking care not to wound any other stalk.

The sprouts when loaded with fruit will fall and rest on the ground in every

A prize Ox, raised in Springfield, Mass., weighs 3,170 lbs.

FIRST PRINCIPLES OF GOOD PLOUGHING.—The season is now opening to commence your ploughing: every farmer and every farmer's boy feels perhaps as if he knew how to hold and drive the plough, better than the man who writes; all this may be true; he knows that he should never turn his furrow wider than the plough share will cut clean; but always as much narrower as stiffness of the soil shall render necessary, to lay his furrows smooth and light, and free from clods; in all such cases of narrow furrows, the extra expense of ploughing will be saved in the expense of harrowing, with this advantage to the crop, that the harrow pulverizes only the surface; but the plough, when properly directed renders the earth mellow, to the whole depth of the furrow. This again involves the question, how deep is best? To this I shall reply particularly, as it has become one of the most important questions in field husbandry.

That ploughing deep is of the utmost importance to make land productive no one (who is a good farmer) will deny. Yet how deplorable is it to see so many of our farmers, instead of ploughing their land, persist in the old ruinous practice of merely skimming it. Soils of the best quality may be very shortly impoverished by shallow ploughing; while on the other hand, those of an inferior quality may be very shortly impoverished by shallow ploughing. Why it may be asked, are swamps and bogs so inexhaustibly fertile after being drained? One simple reason is, because they are possessed of a soil of very considerable depth. Then why not plough deep, in order to increase the depth of the soils of uplands. Lands which have been ploughed shallow on receiving the first deep ploughing will generally fail in some measure in producing a good crop, in consequence of turning up the clay.—This has disheartened some that have made trial of it, so as to abandon it

immediately again. But the action of the sun and atmosphere on the upturned clay, will contribute greatly to its fertilization. This being ploughed down, and the former surface turned up again with the addition of proper manures, will give land a deep soil and render it fertile and productive.

But few persons are aware of the length to which the fibrous roots of grass descend into the ground. It has been discovered, with a very few exceptions, that they reach to the bottom of soils, however deep; consequently, plants growing in deep soil will be much better protected against the effects of drought than those growing in shallow soil.

I would suggest, therefore, that land in ordinary cases, be ploughed not less than eight inches deep. Will it not be much better to suffer partially in one crop, and thereby to have afterwards a manifold increase; than to be always toiling, with very imperfect returns for our labor.

These statements here given contain the outlines or first principles of good ploughing, and the minute attention of every farmer will soon discover the mode which shall be best adapted to his different soils, and different crops, with this general principle, to deepen his soil, at every ploughing, as the nature of the substratum, or under soil, and the safety of his crop will admit, and, therefore, in his way, he may soon bring his farm into a deep tillage. The success of one half of any of his fields, under a regular deep tillage, compared with the other half, under a shallow tillage, will be the best convincing argument in favor of deep ploughing, that can be laid before the practical farmer. Try and see.

At a recent sale of Durham Breeds at Lexington, Ky., a cow, Victoria, was purchased for \$1750. Eclipse, a bull, was bought for \$1050, and various others sold from \$800 down to \$105 each.

OUR OWN AGRICULTURE.

"One of the most interesting objects which meets the traveller's eye in Kentucky, is its pasture lands, in which you see grass thick and abundant, and which are, notwithstanding, overspread with trees, as large and lofty as those which grow in an ordinary forest. I have never beheld such pastures, so fine a combination of woodland and meadow in any other part of the world. I will tell you the mode of making them: The undergrowth is cut away and grass seeds sown, or in some cases hay is scattered over the land in winter and eaten by the cattle, horses, sheep, and swine, which live and fatten on it. Here they saunter, sleep, or crop the rich herbage, sheltered from the caloric scorching of a summer's sun, by the dense foliage of the wide spreading oak, elm, and beech.

"New as this country is, large fruit orchards are every where visible. The apple, pear, peach, and plum tree, promise this season to yield a bountiful harvest — Professor Hall's Letters.

It is proposed that in our section the orchard be planted near to the farm house so as to afford pasture and food for the bees, poultry, rabbits, pigs, ewes and lambs, which will in exchange for the pasture and food that the ground and fruits will afford them, destroy the worms, bugs, and other winged insects that are destructive to the fruits and fruit trees, manure and cultivate the fruit trees and ground, and thus full crops of the mulberry, cherry, apricot, plum, nectarine, peach, pear and apple be obtained, and a succession kept up for family, feeding to stock, commercial purposes, and the longevity of all the trees promoted.

Also two permanent grass lots, near the homestead, adjacent to the dairy, so as to change the pasture of the milch cows every four days, by which plan the cows will always have fresh sweet herbage, and afford the family rich, sweet milk, cream, butter and cheese. Thus saving the labor of sending daily

a distance for the cows, which are sometimes injured by other stock, and in being driven to and fro. It is proposed that this orchard, the grass lots, the dairy, bees, rabbits, and such number of hogs, ewes and lambs as may be supported by the pasture and food of the orchard, be the wife's perquisite—out of the advantages from which she will be enabled to fill the meat house, feather the beds, clothe her household, add to the nursery, family, and primary school districts library, and furnish the groceries.

This arrangement will enable the farmer's wife, to whom the unfortunate often look for aid the more fully to give it, and prevent it in some measure by giving employment to those who seek it, viz. in pruning the trees thinning, securing, drying the fruit, marketing it, the eggs, poultry, butter, cheese, &c —thus procuring and securing comfort at home and diffusing it in her neighborhood and in like manner adorning and beautifying the country and promoting the health of the farmer's home by having pleasing and useful objects about it, viz. the orchard, the poultry, hogs, ewes, lambs, grass lots and cows, which are not only attractive to the children and family, but the visitors and travellers.

In portions of Maryland, Virginia, and the District of Columbia, land is cheap, probably cheaper than in the West, taking the distance to large market towns into consideration, and the great facilities of agricultural improvements with shell marl and green sands which abound on the shores of the Potomac, and the tide water region, and the low prices of lime and manure in the District cities. An examination into this subject would probably induce many of the valuable citizens of Maryland and Virginia, who are migrating to great Western States, to locate themselves on lands which have been selling for less than four or five dollars an acre, with valuable marl pits on

them, or near them, within a few miles despised, for some 20 or 30 years, of the Capitol of the Union. and riches will come as sure as disease, disappointment and miserable death.

The great thoroughfares to the capital may become populous, highly productive and ornamental—viewing in beauty & with the grandeur woodland pastures of Kentucky; the beautiful farms, or chards, and permanent pastures of more favored portions of our Union.

AGRICULTURAL.

Agriculture is so healthy, so agreeable, and so moral an occupation, that it can never be extremely profitable. The competition for, as well as the quantity of land in this country, will always prevent this. The butcher and sting certain varieties of the plum, and the cattle dealer will always, if successful, make far greater profits than the farmer; and a decent livelihood, with a moderate interest on the capital, is the most that a farmer can expect, even with the greatest assiduity. It he neglects his business, and leaves it to others less interested in the result, he must be a loser—

Gentlemen who cultivate a piece of land for pleasure, and employ agents, are fortunate if they get a moderate return after paying expenses. For carelessness, the simplest system alone throughout our country, it would in a can prevent great loss, and grass lan few years nearly or quite annihilate this may, be profitable in the hands of a formidable depredator on our gardens proprietor, who would probably be half ruined if this land were arable and in his own hands, on account of the expense of hiring laborers, &c. We can-

not expect to enjoy all the good things man of Norfolk;—Six pigs of nearly the world in perfection, and equal weight were put to keeping at the same time: if a farmer has a majority of the blessings of life, he ought to food and litter for seven weeks. Three be satisfied, and not be anxious for them were left to shift for themselves. great wealth, which, after all, is too as to cleanliness: the other three were often a sad curse to the possessor. It kept as clean as possible by a man em- is no doubt true, what Mr. Paulding says, that nothing is more easy than to comb and brush. The last consumed in grow rich. It is only to trust nobody; seven weeks fewer peas by five bushels, to befriend none; to heap interest upon than the three other, yet weighed more interest, cent upon cent—to destroy when killed by two stone and four all the fine feelings of our nature, and pounds upon the average.—Wade's His- rendered oneself mean, miserable and toro.

EXCRESCENCES ON CHERRY TREES &c.—

We copy the following from Prince's Pomological Manual: and we indulge the hope that horticulturalists by having "line upon line" will bestir themselves, and achieve what the author so reasonably proposes.

"(The common morello) is more subject than any other cherry to the attacks of the same insect which so frequently perforates the branches of this tree to such an extent that they are covered with numerous knots and excrescences. The only remedy is to lay out, with the high price of labor, prune off the branches thus attacked at here, is the most that a farmer can expect, even with the greatest assiduity. It he neglects his business, and leaves immediately, for if they are left to it to others less interested in the result, increase annually; they present a most disagreeable appearance, and in time

entirely destroy the trees. The same course may be adopted with success for all other trees attacked in a similar manner after paying expenses. For care-ner; and if it was adopted generally less farmers, the simplest system alone throughout our country, it would in a can prevent great loss, and grass lan few years nearly or quite annihilate this may, be profitable in the hands of a formidable depredator on our gardens proprietor, who would probably be half ruined and orchards."

Management of Pigs.—The following experiment has been made by a gentleman of Norfolk;—Six pigs of nearly the world in perfection, and equal weight were put to keeping at the same time, and treated the same as to the same time, and litter for seven weeks. Three be satisfied, and not be anxious for them were left to shift for themselves. great wealth, which, after all, is too as to cleanliness: the other three were often a sad curse to the possessor. It kept as clean as possible by a man em- is no doubt true, what Mr. Paulding says, that nothing is more easy than to comb and brush. The last consumed in grow rich. It is only to trust nobody; seven weeks fewer peas by five bushels, to befriend none; to heap interest upon than the three other, yet weighed more interest, cent upon cent—to destroy when killed by two stone and four all the fine feelings of our nature, and pounds upon the average.—Wade's His- rendered oneself mean, miserable and toro.

PREVENTING CIDER FROM BE COMING SOUR

There are several modes adopted by farmers, to prevent their cider from becoming sour. One is the putting in of mustard seed—about a gill to the barrel. For some reason or other this prevents the acetic formation, & keeps the cider free from that sourness, or hardness, as it is sometimes called, which it otherwise would have. The different modes of refining cider, adopted by some who follow the business, depends undoubtedly on separating all unnecessary vegetable matter from the liquor, and checking the fermentation at the right time.

Farmers generally have neither time nor the skill to follow out all the operations required to do this, and hence the most of their cider becomes hard by the next summer after it is made.

We have been informed that the addition of saltpetre, in the proportion of one quarter of a pound to a barrel, would not only prevent the cider from becoming hard or sour, but even if added after it had changed, would restore it to a pleasant state again.

We cannot vouch for the truth of this from any experience which we have had ourself with it, but can see no good reason why it should not succeed; nor can we discover any harm which it could do by any of the combinations which it would make with the cider, to which it may be added.—*Maine Farmer.*

If a pound of good fat chalk, and a pound of fresh beef he put in each barrel of cider, it will prevent fermentation, serve to feed the liquor and keep it sweet; we have drank cider which had been thus kept well seven years.—*Ed. Far. & Gar.*

IMPROVEMENT OF CHIMNEYS

By a very simple and cheap improvement in chimneys, the largest dwelling houses may be made comfortably warm in the most inclement weather, by a single fire of Schuylkill coal, & one-half

of the trouble of keeping rooms and furniture in order, avoided. An ingenious friend of ours, two years ago, caused to be erected a fine three-story house; in the front part of the basement he had placed a grate of the ordinary size and style for rooms of similar dimensions, through which three cast iron tubes of two inches diameter passed from an under cellar, one to the second, and the other to the third story, each ending in a handsome mouth projecting a little way from the chimney into the room for which heat was required.

The currents of heated air thus produced, were found to answer all the purposes of separate fires, and the trouble of dusting furniture two or three times a day, and the cost of purchasing it anew, before it had seen half

its appropriate service, were no longer to be incurred. When it is desirable to moderate the heat in any of the upper rooms, a cap is placed on the lower end of the tube, and the ingress of air prevented. Every housekeeper whose furniture has been spoiled, and every person whose health has been im-

paired by coal fires, will appreciate the advantages of this kind of chimneys, which, if known, would be generally introduced.—*New Yorker.*

TOBACCO TRADE.—The Baltimore market for this article has been brisk for a considerable time past, and during the present week, as will be seen by our weekly report in another column, has been quite animated. The weekly inspections have averaged about 1000 hogsheads for some months back, and this week they reach 1524 hogsheads. Notwithstanding these unusual supplies, prices have been well sustained, and no stocks of moment have accumulated in the public warehouses on planters' account.

It affords us pleasure to be able to state that Baltimore maintains so well its reputation as the best Tobacco market on the Atlantic coast.—*Amer.*

SALT FOR ANIMALS.

The importance of furnishing salt to domestic animals, does not appear to be sufficiently understood. Though all are aware of the avidity with which animals eat it when given them; there are many who scarcely salt their animals through the season. Now it is evident that animals should have it at all times at their command. They will never eat more than is good for them, and it is essential to their health and comfort. The quantity allowed in Spain for 1000 sheep, is 25 quintals, probably twice the amount the same number usually get in this country; & this quantity is consumed by them in about five months, they getting little in the winter or while journeying to and from their mountain pastures. Lord Somerville allowed a ton of salt to a thousand sheep and found they consumed the most in the spring and fall, and at these seasons it was probably most useful to them as a security against disease. Of its value for animals in a medicinal point of view, the following facts stated by the celebrated Curwen, must be deemed decisive.—

"Before I commenced giving my cattle salt, my farrier's bill averaged 75 pounds per annum (or more than 250 dollars) and since I have used salt have never paid in any one year over five shillings."

Where cattle have access to shed-troughs with a constant supply of salt in them should be kept for their use. When they must be salted in the fields, troughs should be placed, and salt supplied frequently. There will in exposed troughs always be more or less loss from rain, but that should not prevent a supply. It has been found an excellent practice

to put a little tar on the bottom and sprinkle the salt upon it. In this way a small portion of the tar is taken with the salt, and is not only found conducive to health, but rubbed in this way over the nose, serves to prevent the attacks of the *Estius ovis* or sheep fly

WINTER FOOD FOR COWS.

Mr. Cherb-rt, the director of the veterinary school of Africa, had a number of cows which yielded twelve gallons of milk every day. In his publications on the subject, he observes that cows fed in the winter upon dry substances gives less milk than those which are kept upon a green diet, and also that their milk loses much of its quality. He published the following receipt, by the use of which his cows afforded him an equal quantity and quality of milk during the winter as during the summer:

"Take a bushel of potatoes, break them whilst raw, place them in a barrel standing up, putting in successively a layer of potatoes and a layer of bran, and a small quantity of yeast in the middle of the mass, which is to be left thus to ferment during a whole week and when the vinous taste has pervaded the whole mixture, it is then given to the cows, who eat it greedily."

BUCKWHEAT CAKES.

To make good cakes the flour must be good; not coarse black compound which sometimes passes under the name of buckwheat flour, but which owes its origin to the slovenly gathering of the grain, and imperfect hulling before grinding. Mix a quart of flour with a pint of lukewarm milk, (some prefer water,) add a tea cup of yeast, and set it in a warm place to rise. A little experience will teach the house wife so to regulate this point of yeast and rising, as to have cakes wet at evening for breakfast and in the morning for supper: for be it remembered, those who have these light cakes for a few meals, will with difficulty come back to cold bread. When the cakes are light salt is added, (some put it in at the making,) and should the cakes sour, a little saleratus dissolved in milk and stirred in, will improve them much. A small quantity left in the vessel a stone pot is best, will serve as yeast for the succeeding mixing. They may be baked or fried; eaten as bread with meat, or with butter and sugar.—Cul.

PREPARATION OF FIRE WOOD. same quantity of water as was contained

Another thing to be attended to in the wood is the getting of wood for the

winter, is the getting of wood for the year. This work must not be put off till the last of the season, since if this Smith, an old citizen of this country, is the case, the farmer has too often the pleasure of drawing his wood a *jag* at a time, and finding when he comes to cut it, [perhaps when he should be baying or reaping,] that it is so filled with gravel, that his axe will require grinding after each operation. The wood-house must be filled in the winter for the next season's use that green-wood, and smoke and the sour looks of the good woman, and the delay incident to bad wood and worse fires may be avoided. When a saving of fuel is desirable, and this is decidedly the case with most farmers in this country, it is better to use the saw in preference to the axe as far as is practicable. But where the axe is used care should be taken to gather up the chips if the wood is cut in the wood lot instead of the yard, as we have found by experience, that a chopper in cutting up three cords of four feet wood will make a full wagon load of chips which for many purposes are the most valuable part of the wood and too frequently now wholly lost for the use of fuel.

Where there is no wood house the fuel should be drawn, split, and closely piled in such a way that a roof of boards may be placed over it to protect the wood from the weather while seasoning, and after it is dried. The difference between protected wood and that exposed, is nearly as great as that between wood made from green trees and from dead ones. The more hard, heavy, and sound fire wood is, the better it will be when dried, and the least decay or exposure to the elements after cutting is prejudicial. Some have contended that part of green wood is preferable to having it wholly dry. This is a decided mistake: as the experiments of Count Rumford proved, that the difference in the heat given out, was precisely equal to that required to evaporate the

BOTS IN HORSES.—Mr. John L. Smith, an old citizen of this country, and who has dealt much with horses, informs us that he has not had a horse to die with the bots for twenty years. When it is recollectcd that almost every farmer is loosing horses time after time with this disease, we should be disposed to pay some attention to Mr. Smith's remedy for bots, which he assures us has been so effectual. It consists simply in feeding occasionally on heads of rye, a quantity of which he keeps on hand for the purpose.

He is convinced that the heads and chaff of the rye seem to cut out and effectually carry off the grubs, and that if a horse, every few days, be fed with rye heads, he will never be annoyed with bots. The rye may be fed in the sheaf. It operates as a preventative, rather than as a cure. We hope soon to hear of its being generally tried — Cul.

SEED CORN.

We take this opportunity—so as to be in season—to remind our agricultural friends that if they would have the best

seed corn and improve their kind for another year, they must not neglect to select the earliest and fairest ears this fall, and preserve them carefully for seed. They may be gathered by the hand from the field as soon as the husks turn white, and should then be traced and hung up where the air will circulate freely all winter, and where the rats and mice will not reach them. In all fields some ears are earlier than others. The earliest selected for seed, will insure a field nearly the whole of which will be ripe as early next year as the ears you gather out for seed this season. If you allow the later ears to be taken for seed you will find a late crop the next fall. The surest way, therefore, to improve a crop is to be careful in selecting the

crop, and for it gets a universal law of nature that like begets like,— Maine Cul.

THE BELLAUDEAU CABBAGE

Amidst the political excitement which now prevails throughout the country, I cannot presume to claim much attention to horticultural subjects; but like the Emperor Diocletian, I sometimes prefer the pleasures of the garden to the engrossing and agitating questions of a political nature which now occupy the public mind, and though I cannot say, like him, that I should take more pleasure in planting and cultivating cabbages than in governing an empire, I am nevertheless highly gratified when I see a new vegetable introduced or an old one improved by cultivation. Such a one has been recently cultivated to some extent in France by a Mr. Bellaudeau. This vegetable, named after him, the Chau Bellandeau, is said to grow to an enormous size, and has been favorably reported on by a committee of savans in France. Its leaves yield in two years from 1,000 to 12,000 pounds, and one acre planted with this cabbage, 14 feet apart, will produce annually 49 tons of leaves, which are excellent food for cattle. A specimen of this cabbage may be seen growing on the western border of the Capital square, between the southwest and centre gates. It is the product of seed sown this spring and now measures about 3 1-3 feet high and five feet across the top. It contains numerous branches from the main stock, and when matured will, it is asserted, attain to the elevation of ten or twelve feet, and measure fifty feet in circumference at the top.

BUTTER.

The business of making butter for sale in the market is a primary concern with a very large proportion of farmers who reside within a reasonable distance of towns or cities; and to obtain the very best price for it, is, of course, an object of great importance in this money making age of the world. Yet, it is not a little surprising, that notwithstanding every body

knows how to make butter, so small a portion of what is taken to market commands the price of a first rate article. I think it may safely be said, that not one-fourth part of it can be assumed as first rate in quality, and of course much the larger part of it is sold at inferior prices. This, in many cases, must be ascribed to carelessness, inattention to neatness and cleanliness, and perhaps, in many cases, to the impurities of the cellar or milk-house in which the milk or cream is kept. The atmosphere of the apartment where milk is kept, should be entirely pure and free from all contamination. No decaying vegetables, barrels of fish, sour-kraut, musty casks and other articles which tend to render the air impure, ought to be permitted to remain in the same apartment with milk or cream. Fluids absorb the noxious vapors of the air in a remarkable degree. A pitcher of water being permitted to stand over night in the room where a cigar has been smoked in the morning it will be found to be strongly impregnated with it.

It will be impossible to make butter of good flavour, and of first rate quality, if the apartment in which the milk is set is not kept entirely free from all smells of what kind soever. It will receive a taint from foul air, of which it can never be divested by any process whatever; therefore, if you desire to obtain the highest price for your butter, keep your milk houses and cellars as sweet and clean as your parlors; and let the exhibition of it in the market place be so perfectly neat and tidy as to attract the admiration of purchasers, and be sure never to attempt to sell a pound of butter with a cigar in your mouth.—*Farmer's Cabinet.*

A COINCIDENCE.

A sale of Durham cattle recently took place at Lexington, Kentucky, at which the following coincidence occurred: Victoria purchased at \$1750, and Prince Albert, her calf, at three hundred.

AN ARTICLE FOR FARMERS.

A simple preventive from lightning to corn and hay stacks, is that of merely putting a broken glass bottle as a cap on the point where the thatch terminates in place of spur or spiral pinnacle of reed that is mostly placed at their summit both of which are with the exception of iron the best conductors of the electric fluid and are generally the cause of accidents which occur from the lightning; whereas glass is a non-conductor, and repels the flash instead of conducting it.



THE SILK BUSINESS.—There is no subject aside from politics which is creating more interest among every class of people at the present time than that of the culture of silk for the purposes of making it one of the staple commodities of this country.—Almost every one is wide awake to the subject: and very many from the little experience and information they have been able to get in the trial of making silk, have come to the conclusion, "that the day is not far distant when more than enough of silk will be made in this country to supply her own markets and of as good quality as that imported." We have seen a number of samples of sowing silk of late made by persons in this vicinity, which fully equals the Italian silk both in strength and durability. Letters have been sent to us from different parts of the country for information upon this subject, as to the result of the experience of those in this place who had been engaged for some time past in feeding worms and making silk, and we intend after the present political campaign is over, to give this subject, among others, its due attention and receive such information from our friend as they may be willing to give the public in aiding the advancement of the Silk Culture — Northampton Cour.



Domestic Carpeting.—An establishment in Danvers, Mass., turns out annually 70,000 yds. of carpeting. It consumes 80,000 lbs. of wool and 20,000 lbs. of worsted yarn, and employs about fifty operatives.

THE FARMER—A SONG,

BY J. J. BAKER, OF PHILADELPHIA.

Sung at a meeting of the Agricultural Society at New Brunswick.

A farmer's life is the life for me,

I own I love it dearly;

And every season full of glee;

I take its labors cheerly—

To plough or sow,

To reap or mow,

Or in barn to thrash, sir;

All's one to me,

I plainly see

'twill bring me health and cash, sir

The lawyers leads a harassed life,

Much like that of a hunted otter,

And 'tween his owl and other's strifa,

He's always in hot water—

For foe or friend,

A cause defend,

However wrong must be, sir—

In reason's spite,

Maintain 'tis right—

And dearly earn his fee sir,

The doctor styled a gentleman,

But this I hold but humoring;

For, like a tavern waiting man,

To every call "he's coming"—

New here, now there,

Must he repair,

Or starve, sir, by denying;

Like death himself,

Unhappy elf,

He lives by other's dying.

A farmer's life, then, let me live,

Obtaining while I lead it,

Enough for self, and some to give

To such poor souls as need it.

I'll drain and fence,

Nor grudge expense,

To give the land good dressing;

I'll plough and sow,

Or drill in row,

And hope from Heaven a blessing.

From the Farmer's Cabinet.

CORN-COB MEAL.

SIR—As the question of the value of the cob in feeding, when ground with the corn is again coming into consideration, perhaps the following extract from "Steward's Stable Economy," might go far to decide it in the minds especially of those who know that the cob is equal in quantity to the corn—the only consideration which is necessary in the present stage of the question; on some future occasion, it may be shown that the cob itself is fully equal in quality to the same quantity of oats for this purpose.

"Condensed food is necessary for fast working horses, their food must be less compass than that of the farm or car horse, but to this condensation there are limits: Grain affords all, and more than all, the nutriment a horse is capable of consuming even under the most extraordinary exertion his stomach and bowels can hold more than they are able to digest; something more than nutriment is therefore wanted, for the bowels must suffer a moderate degree of distension more than a wholesome allowance of grain can produce; they are very capacious; in the dead subject more than 30 gallons of water can be put into them and it is thence evident they were not intended for food in a very condensed form, for it seems natural that they require to assist their functions, they must have something to act upon. Now, when hay is very dear and grain cheap it is customary in many stables to give less than the usual allowance of hay and corn but the alteration is sometimes carried too far and is often made too suddenly: the horses may have as much as they will eat yet it does not suffice without fodder and having no hay, they will leave the grain to eat the litter: a craving sensation of emptiness seems to arise, and the horse endeavors to relieve it by eating straw. The sensation cannot be that of hunger, else the horse would devour his corn: but whilst he has plenty of grain and plenty of litter, the diminished

allowance of hay is borne with impunity. But when a sufficiency is not obtained in any shape, the horse loses appetite and becomes emaciated: his bowels are confined, his flank is tucked up, and his belly almost disappears; in general he drinks little water, and when he takes much he is apt to purge. His belly is often rumbling, the bowels apparently containing a large quantity of air which occasionally produces colicky pains; these horses are very liable to cribbiting and wind sneezing, and it is certain that these diseases are very rare among those that live on bulky food.

When the ordinary fodder is very poor, its place must therefore, be supplied by some other, which will produce a wholesome distension of the stomach; although it may not yield so much nutriment; straw, roots, either or both, may be used in such cases; the tucked up flank, and the horse's repeated efforts to eat his litter, show that his food is not of sufficient bulk to sustain nature in her operations. And when work demands the use of condensed food in a horse that has been accustomed for some time to bulkier articles, the change must be made by degrees and with the greatest caution; remembering that coming from grass or the straw yard, the horse for a time requires more fodder than would be proper or necessary to allow him at his work after season."

Now, it would appear that the cob, ground with the corn, would be just the proper quantity of fodder for mixing with the corn the condensed food, for almost all purposes; and nothing, surely, can be mingled with it more readily and conveniently, or so profitably as the cob; which at the same time saves the expense of shelling. When, therefore, the philosophy of the arrangement comes better to be understood, we may expect that to grid the cob with the corn will be the general practice, for the feeding of stock of all description

B. D.

Recipes.

To prevent danger from wet clothes— Keep if possible in motion, and take care not to go near a fire or into any very warm place, so as to occasion a sudden heat, till some time after you have been able to procure dry clothes.

Murder.—Murder of what? Why of a beefsteak! See that cook—she puts a good beefsteak over a slow fire, instead of a hot one. Instead of doing it quick, she broils it slowly for an hour; then it is as tough as leather. Then she greases it till it swims in rancid butter. When it is cold, or nearly so, she brings it on the table. Is not this murder?

To prevent Snow water or Rain from penetrating the soles of Shoes or Boots.—This simple and effectual remedy is nothing more than a little bees-wax and mutton fat warmed in a pipkin, until in a liquid state; then rub some of it slightly over the edges of the sole where the stiches are, which will repel the wet, and not in the least prevent the blacking from having the usual effect.

Coffee Improved.—Cut chesnut meats into pieces about the size of coffee grains, roast and grind them with the coffee in equal proportions, and the drink will altogether be better than ordinary coffee. A black powder is now sold in Paris, under the name of "Coffee Flowers, imported from America," a pinch of which imparts to the coffee a very agreeable flavor. This is found to be sugar almost charred. Caramel produces the same effects.

Bite of a Snake cured by Quinine.—A person lately bitten by a viper was cured by taking in doses of three grains every hour, the sulphate of quinine,—it is taken in wine.

Sympathetic Ink can be made by mixing a small quantity of starch in a cup of soft

water.—It will leave no visible mark on the paper, but if touched with a solution of iodine in alcohol, the letters will appear distinctly.

Tooth-Ache.—Many years ago a dentist's lady recommended us to wash behind the ears frequent, with cold water, as a preventive against tooth ache, which we have practised with perfect success, and recommend to others to persevere in the same remedy.

For Asthma.—Take two table spoonfuls of Molasses, put it into a porter bottle with one spoonful of ginger; fill the bottle with water, cork it tight, shake it and put it away for twelve hours when a brisk and pungent beverage will be produced. Take a tumbler full morning, noon and evening.

Danger of cleaning bottles with shot:—The following important caution has been given in a liquid published by Dr. Murray, in a Leeds paper:—The case of poisoning by arsenic in Jersey, on the 21st of August last, owes its source to a most unwarrantable practice, and one that cannot be too much reprehended.

It appears that the bottle of Perry was fatal to one individual, and that three others suffered severely. This practice of cleansing bottles with shot is a most dangerous one; they are apt to adhere to the bottom. Shot is a compound of lead and arsenic—and both are eminently susceptible of chemical attack from the nitric acids obtained in Perry, cider, &c. They will thus have in solution highly poisonous salts of lead and arsenic; the same reasoning applies to wines, ale and porter. I had myself nearly fallen a victim to a glass of perry, and by analysis discovered the cause. The antidote must be two fold. A weak solution of sulphate of Magnesia or Epsom salts, would neutralize the lead, by forming an insoluble sulphate. Peroxyde of iron, I can also state positively, from repeated experiments, is an effectual specific for arsenic.

THE WESTERN MARYLAND FARMER,

A monthly paper, is published by

GEO. F. STAYMAN,

At the office of the "Frederick Visiter," in Church Street, and one door west of the Evangelical Reformed Church, Frederick, d.

Terms.—The "Western Maryland Farmer," will be published on or about the first of each month, each number containing 16 octavo pages on good paper, and with fair type. At the end of the year, it will constitute a good volume for binding, be hands for reference and be actually worth more than its original cost. The price will be FIFTY CENTS per year, or twelve copies will be sent for \$5, when the cash is remitted in advance. For \$1 transmitted the "Farmer" will be sent to that amount.

WESTERN MARYLAND FARMER.

Devoted to Agriculture, Horticulture, Rural Economy, the Culture of Silk, Useful Receipts, Prices, &c. &c.

VOL. I.

JANUARY, 1841.

NO. 8,

PRINTED AND PUBLISHED BY

GEO. F. STAYMAN,
At the office of the "Frederick Visiter," one door
west of the Evangelical Reformed Church, Church st.
FREDERICK CITY, Md.

Price 50 cents per year.—For conditions see last page.

AGENTS FOR THE WESTERN MARYLAND
FARMER.

Mr. Curtis, is the agent for Liberty.

" John Martin do. for Emmittsburg

" D. W. Naill, Sam's Creek.

Gentlemen willing to act as agents for
the "Farmer," are requested to send in
their names and copies of the work will
be sent them.

AGRICULTURAL SOCIETIES.—We are glad to see the interest which seems to be awakening in every part of the country in favor of Agricultural Societies and the improvements which are making in the mode of cultivating the soil, whereby the same labor is made to procure double the quantity of produce, than it did under the old plans.—We are indebted to a friend in Boston, for a copy of the Courier containing the interesting discussions held there by the farmers, on the different subjects of interest arising in the prosecution of their business, relative to farming and to live stock, and cannot of course fail to see how it must redound to their own improvement, and to the general benefit of the farming interest. When will the people of our own section of the country meet together for the like improvement? In our present number we insert

by request, the communication of "Agriculture," calling the public attention to the subject.

W. K. of Stafford county Va. writes to the editor of the Silk Journal, that "Mrs. K. recently finished one and a half pounds sewing silk, and exhibited it at the recent fair at Fredericksburg, and obtained the premium offered \$4, there being two other lady competitors with their pound each. I am told that Mrs. C. J., a few miles above this, had the silk prepared for the loom for a piece of 50 yards, for ladies dresses. We fed 36,000 worms, had good success, and obtained 7 to 8 bushels cocoons."

NEW JERSEY.—The New Jersey State Agricultural Society offers the following handsome premiums, to be awarded at their annual fair in October 1841. George T. Olmsted, Esq. Princeton, is the recording secretary. We anticipate a spirited competition among our silk growers.

For the greatest number of bushels of cocoons grown in New Jersey, by one individual, \$20; second greatest do. 10; largest amount of raw silk, 10; second largest do. 8; best specimen of silk in the piece, not less than 10 yards 10; second best 8; best pound of sewing silk, 5; best pair of silk stockings, 2; best pair of silk gloves, 1.

Silk Journal.

114 Agricultural—Method of Burning Lime without Kilns.

From the Frederick Herald.

Mr. Editor:—Your's of the 28th ultimo contained the excellent “address at the Philadelphia agricultural exhibitions by Nicholas Biddle Esq,” which has been read with great gratification by our Farmers.

As the exciting question of the Presidency of the United States has come off, and the “Sober second thoughts have returned to the People, save which no question nor subject can be more interesting and important to our community than that of the proper tillage of our Lands, of encouraging Cattle exhibitions, those of Farming implements, and of agricultural Fairs.

It is matter of astonishment to many that the great and fertile county of Frederick, the Lancaster of Maryland, is so perfectly indifferent to her reputation, careless of her local advantages, & so ungrateful for the multifarious blessings through Providence which she enjoys, as not even to make an effort to resuscitate the former Frederick County Agricultural Society which had done much good, or to originate a new society, upon the plan of the present Maryland State agricultural society, the first exhibition of which was holden on the 14th Sept. last at Ellicott's Mills.

The cause of the death of the late agricultural society of our county was the difficulty of raising funds sufficient to give appropriate premiums awarded to the choice articles, but that difficulty can be easily overcome as it is at present obviated by the many agricultural and like societies of the Union by granting merely “Certificates” instead of premiums. The active members of the former society have been reduced in numbers by death & age; there is ample room for the young and active Farmers to take hold of the subject and give it that stability and character which it so richly merits, and it is to be hoped that were they to entertain the subject with half the zeal and perservance with which they pursued the late Canvass in Politics and were the amount comparatively

small to constitute membership, there is no doubt but that every Farmer & Mechanic of the county would become a member, and the amount of one dollar from whom would be amply sufficient to sustain the society and to defray its incidental expences, fencing, stalls &c.

It is asked of the “Herald” to publish at its convenient time the proceedings of the late September Exhibitions of the Maryland State agricultural society which, it is fondly hoped, will arrest the attention and excite the ambition of the young and active Farmers and Mechanics of our Big County and which will certainly prove a powerfull stimulation to their zealous movement in the great and grand cause of

AGRICULTURE

METHOD OF BURNING LIME WITHOUT KILNS.

The practice of lime burners in Wales was formerly to burn their lime in kilns, made broad and shallow, but lately they have begun to manufacture that article without any kiln at all.

They place the limestone in large bodies, the stones not being broken small, and calcine these heaps in the same way prepared for using charcoal. To prevent the flame from bursting out at the tops and sides of these heaps, turfs and earths are placed against them, and the aperture partially closed: the heat is thus regulated and transferred through the whole mass, and notwithstanding the increased size of the stones, the whole becomes thoroughly calcined. As a proof of the superior advantage that lime in these clumps has over lime burnt in the old method, a preference is always given to that burnt in heaps. This practice also prevails in England and Scotland.—*Pictou Mechanic.*

Do not wrap knives and forks in wolleens. Wrap them in strong paper. Steel is insured by lying in wolleen.

Woollens should be washed in very hot suds, and not rinsed. Luke-warm water shrinks them.

EXTRACT OF THE ANNUAL REPORT
OF THE**Geologist of Maryland.**

In relation to the further condition of the Mining Operations in the Copper Region of Frederick county.

An account of some openings made in Frederick county, for the extraction of copper ore was given in the Report of 1839. The character and extent of the works, near New London, belonging to Mr. Isaac Tyson, Jr. of Baltimore, were referred to; since then, the mine has been worked by a few hands. The ore is found to continue as good and abundant as at any former period. The rock in which it is embedded continues soft, easily removed, and the operations have been but little impeded by water, which passes off freely by the adit opened for that purpose.— It is understood that about eighty thousand pounds of pig copper, have been extracted from this mine, which were sold in Baltimore, to Messrs. W. & H. McKim, for refining, and who have pronounced it equal to any they have ever used.

When all the circumstances connected with this mine are taken into view, namely, the regularity of the lode and softness of the rock; its perpendicular position; the thickness of the vein of ore; the facility of working the mine; the great yield of copper after digging to only the very limited extent of a few hundred feet; it certainly presents inducements for mining adventure much beyond most, if not all localities hitherto attempted in the United States. In Cornwall, the copper region of England, the depth at which the ore is sought for is never less than fifty fathoms, and after crushing, cleansing and dressing, yields only eight per cent, of metal. At the New London mine above referred to, the ore averages about twenty per cent of copper.

There are besides, other localities in the county that deserve special attention. The Liberty copper mines, as they were formerly styled, situated

two miles north of Liberty, at which considerable sums have been expended in explorations principally near the surface, have furnished probably not less than two hundred tons of pig copper, at various times. These mines are drained by an adit of great length and only want adequate capital and enterprise to make them very valuable to the State.

The operations on the property of Captain Richard Coale, in the immediate vicinity of Liberty, continue to be carried on, but only on a small scale, and furnish a copper ore of good quality. The diggings, so far, are wholly in the loose soil near the surface, from which, it is understood, from sixty to eighty tons of ore have been raised during the past year, and have been sold at \$60 a ton. The ore is a mixture of oxide of iron, manganese, copper black and principally the green carbonate of copper; the last mentioned compound forming nearly two thirds of the whole amount in weight. It will be found most probably to yield, when worked and duly treated, twenty five to thirty per cent of metallic copper.

These remarks are made, in addition to what was reported last year, in consequence of a disposition manifested on the part of capitalists abroad, whose attention was called to it by the statements then made, to unite their enterprise with that of our own citizens, in developing more fully this new item of our mineral resources. It will be perceived that the results already obtained justify the expressed anticipations of the Geologist, as to the value of the copper region of Frederick county.

LARD LAMPS.—A Wolverine in Ann Arbor, a Mr Hickcox has fairly out Yanked the Yankees in the “notion” line. He has lately invented a lamp, in which common hog’s lard is used as a substitute for oil. It is said to answer the purpose admirably—one cent’s worth of lard giving a clear, bright, steady light, for some eight or ten hours.

116 Successful Farming—Keeping Apples for Spring Use.

SUCCESSFUL FARMING.

The Farmer's Cabinet relates an instance of the most successful farming we have heard of for some time. It is of an old, practical, hardworking farmer in the neighborhood of Amherst, N. H. who commenccd in the world as a day-laborer and who, notwithstanding he has at various times sustained heavy pecuniary losses in the investment of his funds, is now worth at least *one hundred thousand dollars*. We make the following extract from the article in the Cabinet:

"This man, when thirty years old, by the avails of his industry added to a small legacy, was enabled to purchase and pay in part, for a farm of one hundred and thirty acres of land, one hundred of which was under cultivation, but in a very low state. The farm is altogether upland, with a soil composed of loam, clay and sand, in the chief of which the latter preponderates; the former being least considerable. When he commenced farming, he adopted a particular system of rotation, to which, he has implicitly adhered from that time to the present, which is forty years, and his success is the best comment on the worth of the experiment. His mode was as follows; having divided his farm into eight fields of equal size, as near as possible, three of those fields were sowed with wheat each year, one with rye, one planted with corn, two in clover, and one an open fallow, on which corn had been raised the year previous. One of the two clo-

ver fields is kept for mowing, the other for pasture both of which are ploughed as soon after the harvest as possible, and prepared for wheat in the fall. All the manure which is made on the farm for one year is hauled in the spring on the field intended for open fallow, which is then ploughed, and after one or two cross ploughings through the summer, is also sowed with wheat in the fall. The field on which the rye is sown is that from which a crop of wheat has been yielded three crops. Corn is planted on the field from which rye had been taken

the year previous, the stubbles of which are ploughed down in the fall. Clover seed is sown early in the spring on two of the wheat fields, those which have been most recently manured. By this method, each field yields three crops of wheat, two of clover, one of rye, and one of corn, every eight years. Each field in the mean time, has lain an open fallow, and received a heavy dressing of manure, perhaps at an average of fifteen four-horse loads per acre. His crop of wheat is seldom less than fifteen hundred bushels, but often much more. His average rye crop is about four hundred bushels—all which grain, at the present low prices, would amount to more than two thousand dollars annually, and at former prices to double that amount. and his farm is with all very highly improved.

KEEPING APPLES FOR SPRING USE.

The New Genesee Farmer gives the following method for prescrvng apples through the winter which the Editor recommend from personal observation of its efficiency:—

They are to be kept in a cask. In putting them up a layer of chaff on the bottom sprinkled with quick lime, received a layer of apples, followed by another stratum of chaff and lime succeeded by more apples covered in the same manner until the vessel was filled. It was then headed up.

It is well known to those who have been in the practice of burying apples in heaps, that the fruit comes out in the spring much fresher, and often better flavored than it does when kept in open bins in the cellar,—a part of the flavor in the latter case, doubtless evaporating. This method has all the advantage of burying with another which we will explain. When one apple among many in a bin rots the adjoining ones are contaminated, and not unfrequently a mass of rottenness occurs, surrounded by much sound fruit. Now the use of the lime is to absorb the gasses generated

by the putrefactive fermentation and prevent such leaven from spreading.

The quantity of lime necessary for this purpose is not great, and less than a quart for a barrel is deemed sufficient.

ARE YOU INSURED?

Is a question asked by the New York Times, and brought home to owners of property in the annexed remarks in a way which cannot but command attention:

Are you Insured?—This is an important question worthy the attention of every man who cannot afford to lose his property. It is a duty the performance of which every person of moderate means owes to himself, his creditors' and the community in which he resides to insure his property. The time has gone by for those who may be so unfortunate as to be burnt out to expect to levy contributions upon the community to make up their losses if they refuse or neglect to avail themselves of the privileges extended to them through the numerous Insurance Offices. The annual sum required to secure individuals from loss by fire is but small and would but seldom be of much importance to every individual property already obtained as to ac-

From the American Farmer.
RAPID GROWTH.—We procured some five months since, for Mr. Gorsuch of Hereford, Baltimore County, a pair of black Berkshires, then about two months old, and we had an opportunity a few days since of seeing the boar, and was astonished to witness his rapid growth.—He is now seven months old —his weight on the 3d December was 130 lbs., on the 25th he was weighed again when he had gained more than 20 lbs. in 22 days, during which time he was actively employed at service, preparatory to being sent away. Mr. Gorsuch and brother have made a selection of very superior animals from which they will be able to supply their neighbours and others. We are glad to see so good a spirit being manifested in that section of the county in which they will no doubt be amply reward for their enterprise and skill.

Other gentlemen in the vicinity of the city have also made large additions to their stock, which we shall hereafter take occasion to notice more particularly—and as soon as a society shall ever be felt—and we consider it of as much importance to every individual to take the same precautionary measures to property already obtained as to ac-

cumulate more.

Those who have already insured ought

to be particular in not permitting their policies of insurance to run out without renewing them in time. Several instances have occurred, where property has been insured for years, and the renewal has subjected the owners to a total loss by fire.

Many persons do not yet insure because they are very careful of the fires in their premises and rely with confidence on their own prudence & watchfulness. But can they with equal confidence rely upon the vigilance of their neighbors! If not they may be reduced to beggary before another day passes away. Do not rest until you are insured.

We witnessed a day or two since, a barrow two years old, of the Bedford & Byfield breed of hogs, which surpassed any thing of the kind which has ever come under our observation. In the heat of a single day in not effecting a renewal has subjected the gentleman to whom he formerly belonged, accompanied us, and according to his judgment such has been his increase that he thinks he will now weigh about 1200 pounds! This will seem almost incredulous! This could form no idea of his monstrous dimensions, had we no had ocular demonstration. There is a gentleman in the vicinity of this city, who has a sister to this animal, and has

promised to have a drawing taken of her from which we shall have a cut prepared for the Farmer. The owner of this barrow, has more than once been offered \$150 for him, and \$175 was the day before tendered and refused.—He contemplates slaughtering him in the spring.—In the mean time, any of our friends visiting the city, curious in such matters, will be gratified as we were at the sight of the monster.

From the Maine Farmer.

CHEAP FOOD FOR HOGS.

Those who keep hogs should make it a study to keep them as cheap and as economical as a just regard to the comfort of the animal and profit to the owner will admit. It is the opinion of Mr. Phinney, of Lexington, Mass., who keeps a large number of hogs, and has paid much attention to the mode of keeping them economically, that a pig made fat when young, and kept fat until it is eighteen months or two years old, will not be so large nor weigh so much as one that is kept in what is called good growing trim, "and then fatted a month or two previous to his being killed. This accords with the experience of many farmers with whom we have conversed.—The hog is almost "*omniverous*" that is he will eat almost every thing, and he is therefore easily kept in good store order. Mr. Eli C. Frost states in the Albany Cultivator of July, that he kept twenty four shoats last winter at an expence of twenty cents per day, (less than a cent per head) in the following manner. I put them in four pens (too many in a pen will not do well,) and fed them ten pounds of hay, half a bushel of potatoes, and four quarts of corn meal, daily, and never had hogs winter better. I cut my hay fine, boiled it with plenty of water in one kettle; my potatoes I boiled in the other kettle, pounded them fine, mixed them with the hay and meal in a tub which I kept in the vat, and let it stand over night, when it will have fermented." Those who have a convenient diggery might adopt this course and sec-

how it will answer. We doubt not that it will be excellent diet for them. Those who have an abundance of potatoes and other roots may perhaps keep them still more economically.

THE HORSE.

Though we now have machinery that surpasses this animal in speed, we are not yet ready to abandon him, and set him adrift. Other people may prefer the camel or the mule, but New England farmers know of no other servant to be compared with the horse.

For the heavy draught or for the race, for a ride of pleasure, or for a tour into the rough interior of our country, the horse is our best companion and helper—We could hardly estimate his worth, but by his loss.

This animal is often abused through wantonness or carelessness—but still more often injured by want of due consideration of the proper mode of treating them.

Within a few years it has been customary for drivers of stages in our neighborhood, to give their horses meal in their water, when they only stop for a short time in the middle of the day. It was then not uncommon for horses driven no faster then at present, to fall suddenly dead in the harness. On opening the animal the meal would be found undigested and formed into a hard cake in the stomach.

We believe this practice is now wholly abandoned. There is a prevalent idea that it is injurious to give grain to the animal when he is warm. Now we have never known any more injury to the horse than to ourselves by eating a neatly meal when warm.

And whoever heard of a man killing himself with a hearty meal because he ate it when he was fatigued or heated? It is hard driving—violent exercise after eating hearty food that causes pain, and often times death.

Let a man but reflect upon what has proved injurious to himself, and he will rationally conclude what treatment is

most likely to injure his beast. Let him eat a hearty meal then run, or use any violent exercise immediately after and he will be at no loss in conjecturing what must be the danger of furiously driving a beast after a hearty meal.

It is hard driving immediately after eating grain that kills the horse, and we venture to assert, that not an instance can be shown in which he has sustained injury from eating grain, merely because he was warm. People should reflect and reason more upon this important subject.

Horses that travel and labor violently, as in stages and fast chaises, should eat their grain at night. When laboring moderately on a small farm, it is not so material when their heartiest food is given, for horses are not liable to be injured in any gear when they are only driven on the walk.

But we have known many men, prudent in most matters, yet guilty of stuffing their horses with grain in the morning, just before starting on a journey. They give no grain the night before reserving for the starting hour the heartiest feed for their beat.

On a journey we have long been in the habit of giving our horses grain at night.—We give it, as soon as he is rubbed down and put to the stable, and we have never found that it injured him.

How absurd to let your horses stand for hours, after a violent exercise, to chop up his own fodder and to appease his hunger on hay—often poor hay, not fit to be fed out to young cattle.

Give the horse half a bushel of oats or one peck of corn—if he has been used to grain—as soon as you lead him into the stable and he will fill himself in one hour or two, and be willing to lie down and enjoy a nap, even before you retire to rest yourself.

In any part of the country if you see the grain put into the manger, you may be pretty sure the ostler has not forgotten his duty.—*Cultivator's Almanac.*

SUGAR BEET.

We have examined a lot of the Silesian Suger Beet; raised on the farm of the Hon. T. B. Dorsey, on Elk Ridge A. A. Co. Md, which shews conclusively the perfect adaptation of one soil and climate for the culture of this valuable root.—There was no manure this year placed on the field on which this lot was produced; they were promiscuously taken up and said to be not more than a fair average—the largest weighed 17 1-4 lbs each & the smallest 12 1-2. We have been promised the particulars of the quantity raised on an acre &c, which we will present to our readers when received.

Since the above was in type we have been called to examine a beet of the same kind, in the office of G. B. Smith Esq. raised on the farm of S. W. Smith Esq. on Spesutia Island, which is 24 inches in length, solid & 31 inches in circumference and 28 1-2 lbs. weight—the yield of two acres being 40 tons.—*American Farmer.*

GEORGIA SILK.

It is stated in the Macon Telegraph, that at a late term of the Inferior Court of that county, one of the presiding Judges appeared on the Bench with Silk Stockings, Silk Handkerchief &c., made by his own family, or some of his friends of the production of their own cocooneries. The next day another of the Judges A. E. Ernest, Esq., appeared in a full suit of Silk, including coat, vest, pantaloons, stockings, pocket handkerchief and stock, produced and manufactured wholly and entirely in his own family. Judge E. is of the opinion that domestic silk will, before many years, be found the most economical article for negro clothing as well as ladies and gentlemen's dresses.

Those who make candles will find it a great improvement to steep the wicks in lime water and salt-peter, and dry them. The flame is clearer and the tallow will not "run."

COOKING FOOD FOR ANIMALS. Alone corn is the most improved by all are aware that grain of almost every kind greatly increases in bulk by steaming or boiling, & this bulk is greatest at the moment the grain is swelled so as to Clark or burst its skin. It is also known that cooked food is far more nutritious to animals, than that which is uncooked; and many have gone on the supposition that its increase in value for food was equal to its increase in bulk in cooking. This is doubtless a mistake, as the nutritive power of articles is rarely in proportion to their size, and never perhaps exactly in proportion to their increase of bulk in cooking.

Reaumar instituted a series of experiments to determine the rate of increase in different articles of food most commonly used for animals, and found the result of some of them as follows :

4 pints of oats after boiling filled	7 pints
4 " barley " "	10 "
4 " buckwheat " "	14 "
4 " Indian corn " "	15 "

In the continuation of his experiments to ascertain the effect of such food on animals, he found that with some of these articles, though the bulk was much increased, the total of food required to satisfy the animal, was the same as if no cooking had taken place; or that animal that would eat half a bushel of oats dry would eat a bushel of oats cooked with the same ease. The nutritive power, was however, apparently increased, or the whole of it contained in the grain made available; which when grain is fed whole or raw is rarely the case. On the whole he came to the conclusion that when wheat, barley, or Indian corn, is used for feeding, it is far more economical to boil or cook these grains, than to feed them in a raw state; but that little is gained on the score of economy, when time, fuel, &c., are taken into consideration in cooking oats, rye and buckwheat.

In determining the question of economy much we think is depending on the manner in which the cooking of the grain is performed, whether alone, or with other substances, such as roots

cooking of any of the grains, and the value of corn meal for making pork, it has been shown by experiment, is almost doubled when made into pudding. We have long been in the habit of boiling and steaming potatoes for feeding pigs or making pork. With them in the early part of the feeding, we incorporate apples, squashes, pumpkins, or indeed almost any vegetables of which swine are fond. The grain we use, is ground, and either steamed with the root or mixed with the hot mass in the vats as it is taken from the steamer. As the feeding progresses, the quantity of meal is increased, until towards the last that material alone is used. Corn is decidedly the best grain for making pork; peas and barley are next; with the others we have had little experience, though what we have had with buckwheat has impressed us favorably of its value.—*Albany Cult.*

LIME AND ASHES

The American Farmer says that the means most freely used by a farmer in Maryland, in the system which was communicated to a poor and exhausted estate life and activity and productiveness great crops of corn, fat hogs and cattle, a good garden, vines & fruit trees bending under their heavy burdens, has been the free use of oyster shell lime! He commenced as others have done, with ashes; and found them to pay well; but after trial and comparison of out lay and result, he found lime to be, in the "long run" the most economical. The race between them was something like that between the hare and the tortoise—the ashes got the start of the lime, a long way, but the lime, like the tortoise, made up in *lastingness*, for want of quickness at the jump : and finally he has in a great measure given up the use of ashes for that of lime. On one lot of

stiff white oak land which would not have yielded as much per acre as the team consumed while ploughing it, there was a luxuriant crop of Indian corn growing, after a good crop of wheat last year,

with no help but 100 bushels of oyster shell lime to the acre ; spread in autumn before the ground was fallowed for wheat.

It would seem, however, that this same farmer has no great reason to find fault with ashes, for a single lot of five acres of land, which cost him twenty dollars an acre, and on which twenty dollars an acre of ashes has been spread & which when he took it in hand would not have yielded a bushel to the acre had paid him back his twenty dollars purchase money, his twenty dollars for ashes, and both of them three times over.

From the Franklin Farmer.

DISEASES OF COWS AND HORSES

A VALUABLE RECEIPT.

Permit me to tender my grateful acknowledgements to Mr Lewis Sanders, for the information communicated by him in your 47th number, in compliance with my request to the public on the 13th November. I do with pleasure say to Mr. Sanders I am pleased with the remedy he recommended : and on reading it. I determined to try it; but on examining the cow I found her nearly well. And as the cure is one of such a character that the public ought to know it, I concluded to make it known, and that it may be understood, I will describe it. I purchased the cow at Cap Sutton's sale. She had been foundered and walked badly, and seemed to be short winded. It was thought to proceed from the tenderness of her feet; but on a close examination I found a lump of hard flesh, growing under the windpipe, midway between the jaw and the breast; about the size of a hulled walnut, that could be moved about one inch up or down. This lump grew so as to clearly interrupt her easy breathing I consulted physicians about it, who called it a wen and thought it might be cut out with safety. It grew to be larger than a man's fist, and in June I found the glands of her neck had enlarged; They continued to grow as did the wen. Hav-

tumors on horses, I determinied to try its virtues on the cow and commenced the use of it in October; and at the time I wrote, say the 12th of Novemer, I feared it wold fail to effect a cure, but to day I find the wen soft and under half the size it was when I commenced using the mixture; and the glands soft and greatly reduced, and her breathing is much improved I will now state my statement and the ingredients of the mixture:

Spirits of Turpentine, 2 parts.
Oil of Spike, 1 part.
Barbadoes Tar, 1 part.

Mixed in a bottle—shaked at every using. Wet the parts and rub it in well. I have had the cow rubbed with it three times a week since about the first of November, and kept her housed at night, and not permitted to be in rain at any time. She was from home in October, (sent to the bull,) and was rubbed but twice a week while absent. And I now say to the public that this is a valuable mixture. I have cured the bighead in the horse, ring bone, fistula, swinny, and many hard tumors, such as naval galls. For all these diseases, I rub it a great deal, and heat it with a hot iron.

The leprous heifer I lost, was seen by Mr Sanders about the time the disease had spread over her neck, (it commenced on the ears first,) and he recommended to wash the diseased parts with warm soap suds and anoint it with an ointment made of sulphur, lard and tea. This was done three times a week, but without effect. The disease spread rapidly over the whole surface, and killed her in about six weeks, as it would have done with my cow that I spoke of in my former communication but for this mixture. And now in conclusion, I say to your fellow stock raisers, use and test this mixture faithfully, and they will say this communication has done them good, which is the object of

JOEL SCOTT.

Berkley Lands.—The real estate of J. Kisinger 160 acres sold at \$60 per acre.

From the Practical Farmer.

REELING SILK.

It is a common remark by persons, who are going to raise silk, that they intend to sell their cocoons; and one of the most common questions asked of us is—"will there be a market for cocoons next season? Nearly every body contemplate selling their cocoons. Now this is wrong. The producer of cocoons should also reel them for many cogent reasons; *first*, that he may obtain the profits of reeling, which he will find are nearly or quite equal to those of producing the cocoons. The highest price of a bushel of the best cocoons is \$5. This bushel of cocoons if properly reeled, will produce a pound and a half of raw silk of the best quality, worth \$6 to \$8 per pound. But suppose it only worth \$5 a pound, here will be \$2 50 for reeling the bushel of cocoons. The reeling will furnish excellent employment for the females of his family slave or free: or if he have none or does not chose to employ them thus, for some neighbouring female less fortunately situated than himself. 2d the reduction of the cost of transportation. Cocoons are very bulky, 25 to 30 pounds filling a barrel. If they are to be transported to any distance, the expense will be very great. They are also liable to accidents in transportation, such as indentation, which injures them for reeling; putrefaction, from confinement in close barrels, boxes, &c. While the expense of transporting the raw silk comparatively nothing. A barrel of cocoons will be reduced in weight, to three and three fourths of a pound; and in bulk to the size of a half gallon measure, or even less; so that the raw silk of a hundred and fifty barrels of cocoons may be packed in a single flour barrel. These are reasons which we should suppose would induce all persons to reel their own cocoons.

But say many persons indeed the reeling of silk is too nice and difficult an operation for our blacks to perform; we do not want the trouble of it. We have

showed above that it is not so difficult to reel silk as is imagined. It is to be sure an art and the perfection of its produce requires nicety and some degree of skill; but all of which is easily acquired by any ordinary capacity. It is not the real difficulties of reeling that prevents one from reeling, but the imaginary ones. Let every one, determine that he will reel and he shall reel and that too in time of apprenticeship that will astonish even himself.

There are some rules to be observed in reeling that we may as well lay down here while on the subject. They are generally found in the books, so mixed up with other matter they escape attention.

1st. The cocoons of each particular crop should be kept by themselves. Several parcels should not be mixed together so that the age of all the cocoons of one parcel may be the same; for cocoons of different parcels require water of different temperature.

2d. The first thing in the morning the reeler must select her cocoons putting the best in one basket second best in another and the balance in a third.

3d. She must have clear rain or river water, and it is the best if it be river water, that it be placed over night to settle its sandy particles.

4th: She must acquire a knowledge of the temperature required by different cocoons, so that she will known instantly whether the water be too cold. There is no circumstance that causes so much bad silk as a want of this knowledge, or carelessness in applying it. If the water be too hot the silk comes off in burs or ganglions, and when this is discovered the cocoons already in the water are injured by the extraction of the gum, and the silk is thereby rendered uneven and knotty. If the water be too cold, the cocoons will rise up to the place, &

the fibres be broken.—This is not difficult to learn.

5th She should always know how long the cocoons have been produced; that

is, how old they are and, in what manner they have been cured, whether baked or steamed or cured in the sun, as all these require water of different temperatures.—Very old cocoons require water boiling while those just produced and not cured require it little more than milk warm. Baked cocoons of whatever age require water nearly boiling, while steamed cocoons require it of a temperature according to their age, and generally a little higher than those cured in the sun.

6th. Of whatever size the thread is to be she must keep the number of cocoons regularly the same, or as near it as possible. If she is to produce thread of eight to ten fibres, she must begin with ten cocoons to each tread, and keep that number as steadily running as possible. She will not be able to keep the exact number, but she will never be obliged to allow them to vary more than two, so that the thread will be called "eight to ten fibres." This is regular enough for all practical purposes

7th. After stopping the reel for any purpose, she must wet the thread thoroughly where it crosses & thence down to the beam, by sprinkling it with hot water from the basin before she begins again.

8th. She must change the water in the basin fast as it becomes foul; two or three times a day, when steadily at work.

9th. While the reel is going she must keep her attention steadily upon the cocoons in the basin, so that when one is exhausted or breaks she may have another ready to be added.

10th. The reel must be turned as rapidly as the cocoons will unwind, so that as little gum as possible may be left in the water.

11th. The person turning the reel must keep his eye upon the thread between the traversing bar and the bars of the reel so that he may see and brush off any moles that may appear on it.

12th. Bear in mind that care and skill in reeling will make the silk worth

two or three dollars a pound more than that produced by a careless reeler; therefore, that the careful reeler gets one dollar a pound for her industry; and two dollars for carefulness.

SIGNS OF A POOR FARMER

He grazes his mowing land late in the Spring. Some of his cows are much past their prime. He neglects to keep the filth and ground from the sills of his buildings. He sows and plants his land till it is exhausted before he thinks of manuring. He keeps too much stock and many of them are unruly. He has place for nothing, & nothing in its place. If he wants a gimblet, a chisel, or a hammer, he cannot find it. He seldom does any thing in stormy weather, or in an evening. You will often perhaps hear of his being in the bar room, talking of hard times. Although he has been on a piece of land twenty years, ask him for grafted apples, and he will tell you that he could not raise them for he never had any luck. His indolence and carelessness subject him to many accidents. He loses cider for the want of a hoop: his plough breaks in his hurry to get in his seed in season, because it was not housed, and in harvest time, when he is at work on a distant part of his farm, the hogs breaks into his garden, for the want of a small repair in his fence. He always feels in a hurry, yet in his busiest day he will stop and talk till he has wearied your patience. He is seldom neat in his person, and generally late at public worship. His children are late at school, and their books are torn, and dirty.—He has no enterprise, and

is sure to have no money, or if he must have it, makes great sacrifice to get it, and he is slack in his payments, and buys altogether on credit, he purchases every thing at a dear rate. You will see the smoke come out of his chimney long after day light in winter. His horse-stable is not daily cleansed, and his horses curried. Boards, shingles, and clapboards are to be seen off his buildings, month after month, without being

replaced, and his windows are full of tarts. He feeds his hogs and horses with whole grain. If the lambs die, or the wool comes off his sheep, he does not think it is for want of care or food. He is generally a great borrower, and seldom returns the thing borrowed. He is a poor husband, a poor father, a poor neighbor, a poor citizen, and a poor christian.

ON PLANTING INDIAN CORN.

"The first rule which every Farmer ought to be governed by, is to study and understand the nature of the vegetable he intends to deposit in the earth, and the laws by which it is governed in its progress to maturity: for every species of the vegetable kingdom is governed by certain peculiar and immutable laws, which were attached to each, by our all wise Creator, from which none can be forced to deviate, without danger of dissolution.

I shall now proceed to give a succinct history of the growth of corn. When planted late in March or early in April its roots extend to a considerable distance under ground, before it appears above it and hence is derived one of the advantages of early planting. As the blades unfold and progress in height, the roots will not only keep pace with, but actually outstrip the growth of the top, and as some assert, will under favorable circumstances, grow to the same length of the stock and tassel, when the grain is fully ripe. The seed should never be planted less than two inches deep: For whoever takes the pains to examine, will find that every stalk of corn when it has arrived at the height of four or five inches, always takes fresh root about an inch above the first, which gradually decays and dies. If it is planted only of the depth of one inch, the new roots in the effort they make to obey the laws of their nature, will not have sufficient depth of earth in which to display themselves, and of course the corn will become pale and sickly. About mid-

of roots, the same distance above the former; and lastly, those roots which shoot above ground and descend into the earth, and appear designed by Providence as a prop to the luxuriant stalks and its appendages.—All farmers will admit that this plant requires careful and repeated culture, and that it should be planted at a convenient distance. The plan of drilling, and cultivating the corn with the plough or harrow, only one way may answer on land where silex or sand predominates, when the soil consists of a deep, black, porous or spongy loam. But I take it to be an undoubted axiom in agriculture that corn should be always cultivated with the plough and harrow both ways on all soils where argile, or clay, predominates. But such is the inveteracy of customs and the pride of opinion, that some are blind and obstinate, in spite of experience.

The most useful and approved distance is from four and a half to five feet each way. This is perhaps the best in good land, or where manure can be applied.—But to our tired and exhausted soils, which cannot be assisted with manure, the above distance one way, and two and a half feet the other, with only one stalk in a hill, will prove better. The number of corn hills in an acre will, of course be the same. Care should also be taken to have the rows the narrow distance, sufficiently straight to admit the plough and harrow between them. It would be well for some to make an experiment of the above plan on a small scale by which they can test its efficacy.

The extent of peach plantations will seem extravagant to some of our northern readers. Many growers have 10,000 trees one 30,000; and at one place in Shrewsbury, there are 50,000 trees growing contiguous, and forming as it were one magnificent orchard.—*Buel in New Jersey.*

Agriculture should be prosecuted with science.

GARDENING.

The season for gardening is fast approaching, and those who desire an early crop, have no time to lose in preparing for it. The first thing which requires their attention, is to see that their garden is under good fences. If there is a single faulty pannel, the hogs and cattle will be sure to find it, and the labor of a whole season may be destroyed in a single night.

You should have prepared for your garden a sufficient quantity of well rotted stable manure, without which success in gardening cannot be expected in our country.—This should be well and evenly mixed with the soil after it has been broken up deep with the plow or spade, and completely pulverized, and made light and friable. In soils where strong clay predominates, it may be necessary to use lime or ashes along with the manure; and sometimes a mixture of sand is highly advantageous. After your garden is thus prepared, the next subject to be considered is the quality of the seed to be sown. These should be of the most perfect kind, saved from plants which had attained full maturity,

When your seed are sown, during the progress of their growth the ground should be worked, and every weed extirpated so soon as it makes its appearance, that your vegetables may have the advantage of all the moisture and nutritious particles contained in the soil. If the ground is not well broken up, and well woked afterwards, the consequence will be that soon after the young plants put forth their roots, they will meet with a hard and unfertilized stratum of earth which they cannot penetrate, and soon become sickly and either die at once for want of nourishment, or at most attain but a meagre and unprofitable growth, and your crop will be deficient both in quantity and quality. Persons often complain of the climate and season when their gardens fail, when the fault is in themselves, because of their want of care and industry in their proper cultivation.

Among the best succulent vegetables of the garden are beans, peas, carrots potatoes, beets, egg-plants, tomatoes, squashes, parsnips, asparagus, oyster-plants, onions &c.; some of these, particularly the egg and oyster plants, are too much neglected; especially in our two lower counties. They are highly nutritious and a great delicacy and ought to be every where brought into common use. The vegetable raised in the greatest abundance, and mostly used by many persons is the cabbage.

This is perhaps in reality, the least nutritious of any thing raised in the garden—occupies much ground and is very unprofitable. When cooked it is considered unwholesome, producing choleras and flatulence and imparting very little nourishment. The ground occupied in the culture of cabbage as a food for man, might always be better employed.

Strawberries are a very grateful fruit, and healthy. They can be raised to great perfection, in the two lower counties of our State, & part of every garden should be set apart for them. The vine also, is worthy of attention; it is easily raised and the grapes will furnish a delightful dessert for your table.

Sufficient attention is not paid to gardening in our State. It is a healthy and pleasing employment as well as profitable. A well cultivated garden adds greatly to the comforts of a family, and yields a considerable portion of their sustenance. Where there is room enough you ought always to add to your kitchen garden, one filled with choice fruits and flowers. Almost every person beholds perfect fruits, and beautiful flowers, with a degree of pleasure which never palls upon the sense, and richly repays the labor of their production.

The Norfolk Beacon states that full grown lettuce, raised in the open air, is already upon the tables in that city. Also, that fine, large fresh shad have made their appearance in market.

CREAM.

The peculiarly rich cream of Devonshire, Eng., called clouted cream, is obtained by using zinc pans of a peculiar construction, consisting of an upper and lower apartment. The milk is put into the upper apartment; and after it has stood 12 hours, an equal quantity of boiling water is introduced into the lower one. At the end of another 12 hours the cream is taken off much more easily and perfectly than in the common way, and is also more abundant and richer. The result of 12 experiments carefully made was as follows: 4 gallons of milk treated as above, gave in 24 hours, four and half pints of cream, which yielded, after churning 15 minutes, 40 ounces of butter; 4 gallons treated in the usual way, gave in 48 hours, 4 pints cream, which yielded after churning 99 minutes, 36 oz. of butter. The increase in the quantity of cream is 12 1-12 per cent.

The same principle may be applied in the use of common pans. It would be very easy, for instance to prepare some kind of trough, of tin, perhaps, or even wood, into which the pans could be set, and hot water afterwards introduced.

As a close trough would be much better than an open one, you may have a cover in which to set the pans. An ingenious Yankee tinman would soon make a range in this way, sufficient for a common dairy, at no great expense. It would last indefinitely. If it is true that you would thus get some two pounds more butter a week from each cow, the apparatus and the trouble would soon be paid for,—to say nothing of the time saved in churning. We do not see why zinc pans—which are said to be decidedly preferable to any other for the dairy—with the tin range as above would not be quite so good as the complicated and expensive Devonshire pans. And it would be easy for a dairy woman to satisfy herself respecting the principle, without either. By using cold water instead of hot, the range would serve to

keep milk sweet in warm weather.—*Vermont Farmer.*

LIME IN PLANTING TREES.—

An English paper says that a large plantation of trees, within the last few years has been formed without the loss of a single tree, and this has been achieved by a simple process; it is merely putting a small quantity of lime in the hole with the plant. About four bushels of lime will suffice for an acre. It must be thoroughly mixed and incorporated with the mould before the plant is inserted. The effect of lime is to push on the growth of the plant in the first precarious state; new fibres begin to form and ramify from the taproot, and not only is the safety insured, but its growth is advanced in double ratio. There existed, at first, an apprehension that liming the plant would force it on prematurely, but this apprehension is proved to have been groundless.

To divest Milk and Butter of the taste of Turnips, Cabbages &c. upon which Cows have Fed.—Put into each pail of milk, when fresh drawn from the cows, one pint of boiling water. The heat of the water dispels the odor of the turnip which becomes volatile as the temperature of the milk is increased. This has been practised and proved to be effectual by the writer, in cases where cows have been two or three months in the year upon Swedish turnips. Marshall states that hot water is equally effectual when thus applied, in removing the taste of wild onions and leeks.

Sweet and Sour.—We received a fine apple yesterday from the orchard of Mrs Brayant, Marshfield, Mass., one half which was sweet and the other sour—and both very juicy and fine flavor. The flavor of each was distinctly marked, as was also the appearance of the fruit—a ridge running directly over the apple, & the sour side somewhat larger than the sweet, and of a different color.—*Bay State Democrat.*

New Seeding Machine.—Jos Gibbon, of Adrian, Michigan; has invented a machine which sows any kind of seed at broadcast, or plants in drills or hills with mathematical accuracy;—depositing the seed in such quantities as may be desired, and at any required distance, at a suitable depth below the surface, and leaving the ground smooth and even over it; performing the labor as fast as a man or horse can walk. The machine may be used for sowing wheat and other grains, and grass,—for flax, hemp, turnips, beets, carrots, onions, &c., and for planting corn, beans, and the like.

Age of Sheep.—The age of sheep may be known by examining the front teeth. They are eight in number, and appear during the first year of a small size. In the second year the two middle ones fall out, and their place is supplied by two new teeth, which are easily distinguished by being of a larger size. In the third year, two other small teeth, one from each side, drop out, and are placed by two larger ones; so that there are four large teeth in the middle, and two pointed ones on each side. In the fourth year, the large teeth are six in number, and only two small ones remain, one at each end of the range. In the fifth year the remaining small teeth are lost, and the whole front teeth are larger. In the sixth year, the whole begin to be worn; and in the seventh, sometimes sooner, some fall out or are broken.—*Mountain Sheperd's Manual.*

Seed Sowers.—We would recommend to every farmer who is able, to purchase some one of the good seed sowers, that are now to be had for various prices, at the manufacturing establishments, or agricultural ware houses. There are now so many kinds of them that a person can suit himself, either as to form or fashion; and when you get a good one the saving of the labor is very great. If you do not see able, these hard times, to purchase one alone, get a neighbor to write with you to the pur-

chase, and thus divide the expense.—*Maine Farmer.*

COLD WATER AND CROUP.

The Rochester (New York) Democrat records a case of cure of the croup, by application of cold water. The patient was a little girl, two and a half years old. Her parents were called to her bedside, about 10 o'clock at night by a strange noise, and found her, apparently, in the jaws of death, from that fearful disease, the croup. There was no medicine in the house suitable for the case; the fire wood was out, so that water could not speedily be heated; and the parents felt that there was not time to get a physician.—In this dilemma, they remembered having read of a child being relieved of similar distress and danger by the use of cold water. Immediately water was applied with a sponge, to the neck and chest, & in less than a minute the child was so far recovered as to drink freely of the water. She was then wiped dry, wrapped up warm and in less than three minutes from the first application of the water, breathed with perfect freeness. The child had a similar though less severe attack some months after and was relieved in the same manner.

Cooking Beets.—Take beets of middle size, and after removing the tops and dirt, toast them in a fire as potatoes are roasted. When done, they are peeled and served up in the usual manner. One who has tried them in this way, says they are much sweeter and richer than when boiled.

Onions yield much better when sown for many years successively on the same ground. We know not the reason of this. But potatoes will not yield so well when the same plant is planted for several years in succession. The tops are much more liable to rust.—*Cultivator.*

The Far West.—The Boonsville Mo. Observer says—“A number of citizens of Platte County are about to emigrate to Upper California, and invite all disposed, to join them in planting a colony on the shores of the Pacific.”

Recipes:

Economy in Linen Washing.—A correspondent of a Dundee paper writes as follows: After many experiments made by myself, and others, I find that a little pipe-clay, dissolved among the water employed in washing, gives the dirtiest linens the appearance of having been bleached, and cleans them thoroughly with about half the labor, and full a saving of one-fourth the soap. The method adopted was to dissolve a little of the pipe-clay among the warm water in the washing-tub; or to rub a little of it together with the soap on the articles to be washed. This process was repeated as often as required until the articles to be washed were made thoroughly clean. All who have made the experiment have agreed that the saving of soap, and labor are great; and that the clothes are improved in color equal as if they were bleached. The peculiar advantage of employing this article with the soap is, that it gives the hardest water almost the softness of rain water.

Spruce Beer.—As we have occasionally a warm day and as heat and labor induce thirst, the following recipe for making spruce beer will found a very convenient one. The essence of spruce is prepared from the spruce of our forests, sometimes called Black Spruce, and is a very convenient article, especially where the spruce cannot be easily obtained.—“Take three gallons of water, make it blood warm, a pint and a half of molasses, a table spoonful of the essence of spruce, and the like quantity of ginger, mix them well together and add a gill of yeast; let it stand over night and bottle it in the morning, and it will be fit to drink in 24 hours.”—*Me. Farmer.*

Cure for Consumption.—Dr. Little, in his work on Consumption, says that in the early age, iodine, mixed with hydrostate of potash, and a prevalence of some common

ointment, applied to the chest will prove efficacious.

To cure the swellings of the throat in Hogs.—Take of molasses one half pint and table spoonfull of hog’s lard—to this add of brimstone a piece an inch in length. Melt it over the fire, and when cold or in a liquid state, drench the hog with it; and nine times out of ten it will be found to have the desired effect. My hogs were effected with this disease during the last year and I found the above to be effective when all things else failed.—*Farmer’s Register*

Gout.—A writer in the Norfolk Herald who has suffered much from this painful disease, recommends from his own experience and that of many others, a source of great relief in the following receipt:

Take Burdock leaves, pour boiling water on them, and apply them to the part affected as hot as they can be borne, put five or six covers of the leaves over the part affected and bind it up—to be repeated two or three times a day—two or three times will entirely remove the pain, and soarsness. While under treatment wear a cloth shoe or sock. The leaves gathered at this season and dried in the sun, answer quite as well in winter; prepared in the same way.

Cure for Inflammation, &c., two parts of brandy mixed with one of salt, i. e. properly corned is a sovereign remedy for inflammation, bruises, burns and scalds. In two instances, the preparation cured the bites of serpents in France.

A Remarkable Case.—A woman in London, whilst eating her dinner, was choaked by a large piece of hard potatoe lodging in the sac of her æsophagus. Three hours thereafter, when in a state of suffocation, two drachms of a solution of 3 grains Tartar Emetic in an ounce of water was injected into the external *ulna v* in which relieved the patient immediately.

THE WESTERN MARYLAND FARMER,

A monthly paper, is published by

GEO. F. STAYMAN.

At the office of the “Frederick Visiter,” in Church Street, and one door west of the Evangelical Reformed Church, Frederick, Md.

Terms.—The “Western Maryland Farmer,” will be published on or about the first of each month, each number containing 16 octavo pages on good paper, and with fair type. At the end of the year, it will constitute a good volume for browsing, be handy for reference and be acually worth more than its original cost. The price will be FIFTY CENTS per year, or twelve copies will be sent for \$5, when the cash is remitted in advance. For \$1 transmitted the “Farmer” will be sent to that amount.

WESTERN MARYLAND FARMER.

Devoted to Agriculture, Horticulture, Rural Economy, the Culture of Silk, Useful Receipts, Prices, &c. &c.

VOL. I

FEBRUARY, 1841.

NO. 9.

PRINTED AND PUBLISHED BY

GEO. F. STAYMAN,
At the office of the "Frederick Visiter," one door
west of the Evangelical Reformed Church, Church st.
FREDERICK CITY, Md.

Price 50 cents per year.—For condistion see last page.

AGENTS FOR THE WESTERN MARYLAND FARMER.

Mr. Curtis, is the agent for Liberty.

" *John Martin* do. for Emmittsburg

" *D. W. Nail*, Sam's Creek.

Gentlemen willing toact as agents for the "Farmer," are requested to send in their names and copies of the work will be sent them.

We copy the following communication from the Baltimore American:

Messrs. Editors:—For the benefit of your Agricultural readers be pleased to give the following observations an insertion in your valuable paper, part of which were communicated formerly, though then out of season—now is the time to put them in practice. During my occupation as a Miller in Frederick County, I found that one of my customers made it an invariable practice as soon as the earth become settled in March, and sufficiently dry to walk over the wheat fields, to have his Plaster of Paris ground, and to sow it on his wheat. In the whole course of about thirteen years I did not know him to miss a crop—and have known him to pay fifty dollars per ton for Plaster of Paris, though by many he was termed a miser in other matters.

The visible effects of Plaster came more especially under my notice in Washington County Md. The experiment was tried in a field of upwards of 20 acres of wheat by sowing two bushels of Plaster to the acre on part of it, and the other left to take its natu-

ral course. The consequence was, seven bushels more to the acre where the Plaster was sown than where it was not, and another great advantage was, that the young clover in the wheat where the Plaster was sown, looked fine and thriving, when the other was in a puny and feeble State. My opinion is the great object in sowing Plaster on wheat early is to give the plant a rapid growth, which effect the Plaster evidently has,—making it strong and vigorous, enabling it to escape the ravages of the fly. If the season is at all favorable about one bushel per acre is the full quantum of Plaster when it is regularly sown.

While on the subject, I would remark that by observation and experience, I know Plaster to be beneficial to all plants the farmer cultivates. It should be put on generally broad cast, and in the early stage of their growth.

J. MEIXSEL, Balt.

PRODUCE OF ONE ACRE OF GROUND.

—Mr. J. Fry, of Concord, Erie Co., N.Y. raised 100 bushels of sound (shelled) corn twenty five bushels of potatoes, and two cart loads of pumpkins on one acre of ground, the last season, and sold his corn stalks for 15 bushels of oats.—*Genl. Farmer.*

TALL ONES.—The editor of the Maine Cultivator has received a pair of "large hens" from Russia—said to be prolific layers and excellent poultry. Chanticleer "can stand by the side of a flour barrel, and eat corn, with ease, from the top."

TREES.—There are fifty-six species of trees in the United States, large enough for timber, among them ten species of the oak.

REPORT ON WHEAT.

We copy from a recent number of the Boston Mercantile Journal the following synopsis of the third Report on the Agriculture of Massachusetts, by Henry Coleman Esq., Commissioner for the Agricultural survey of that State.

It appears by the report that in the year 1838, the number of claimants for the bounty on wheat was 3642—and the amount of bushels of wheat on which a bounty was paid, was 108,570. The sum paid by the State for this purpose, was \$9,280. The objects of the law, proposing a bounty upon the raising of wheat, were two-fold: first to ascertain the capacities of the State to produce this crop: the second, to learn the common modes of cultivating it, that if possible they might thence determine the best mode.

It would seem from the returns received at the Secretary's office, that the crops suffered in every part of the State from drought—the season in this respect having been highly unfavorable. The wheat crop also suffered severely from the grain insect, or wheat fly—a scourge which until recently, was not known in the State—there were also many instances of smut, and blight, from unknown causes. It appears also from these returns, that there is scarcely an instance named in which the use of lime or plaster has given any decisive and well authenticated favorable result. Wood ashes have frequently been used, and large crops followed.—In many cases, however, their application seems to have been attended with no advantage.—The average yield per acre through the State is estimated at about 15 bushels—but Mr. Coleman thinks that the bounty has not been without its use—and that advantages are likely to accrue from it, which will ultimately prove more than an equivalent for the expenditure. Public attention has been particularly called to the cultivation of wheat—a product of general and necessary use; and one of

the most valuable crops which can engage the attention of farmers.

The report goes on to show the importance of the wheat crop to Massachusetts, and the great advantages which Massachusetts, would derive from furnishing her own bread-stuffs. He says:

"Above all things else, she could determine with honest pride, to raise what she eats; or else, to eat what she raises. She can produce her own wheat. On new lands there is seldom any failure, unless one, which proceeds directly from neglect; or from atmospheric influences; which no sagacity can foresee or control, and which are peculiar to no country. To accidents of this nature, all crops are liable.—Wheat in general is, in all countries, considered a less hardy plant than many others; yet I have the settled opinion of at least six intelligent and practical farmers in the State, that, as far as their experience goes, and it has been the experience in each of these cases of nearly a quartet of a century, wheat with them is as certain as almost any crop which they cultivate.—The returns will show, even under one of the most unfavorable years which we ever have, that many crops yielded twenty and twenty five, not a few exceeded thirty, and some rose to forty bushels per acre."

He next proceeds to speak of the causes of failure, and the improvements which may be made in the cultivation of wheat. The wheat crop fails from rust, smut, mildew, blight, the wire worm, the Hessian fly, the grain insect, drought, wetness, character of the soil, improper or imperfect manuring, and sundry errors of cultivation. Rust is a well known disorder, in which the wheat straw or culm is covered with a red powder like the rust of iron—the growth of the plant is stopped and the grain is shrivelled and imperfect. It occurs under two conditions, viz. in a severe drought, when the plant suffers from want of nourishment, and in case

when the plant seems to be excessively tormented by high manuring and a peculiar state of the weather. No remedy has yet been discovered for this disease of wheat.

The mildew is a disease, in which the plant assumes a purple or bluish cast resembling mould; soon after which the leaf turns black, the health of the plant is ruined, and the grain is shrivelled and worthless. This disease is whole atmospherical, or developed by a state of the air. It is most likely to occur to wheat growing in confined places, where the air has not a free circulation. The only remedy successfully practised, is by sweeping the field with a rope in the morning when it is wet with the dew, and thus brushing off the moisture.

Smut is of two kinds; the first is often seen soon after the wheat has begun to form its grain, in single heads scattered over the field; but this gives no alarm to the experienced farmer. It is seldom that a field is much injured in this way. The second kind of smut infects the ear with a black dust, and spreads itself throughout the field. The grain is not destroyed by it, but the seed is covered with this black and offensive powder, and produces an impure, discolored and unhealthy flour. It can be removed in a degree by washing after it is threshed; but this is an inconvenient and troublesome process, and sometimes ineffectual. A certain preventive to this disease in wheat, is to soak the seed in strong brine, and while wet, sprinkle it with fine slackened lime, and let it remain in this state twenty-hours before sowing.

The grain insect is of recent appearance—and it has extended its devastations very wide. The fly is seen at a certain season, hovering over the field in thick multitudes. It is supposed that it then deposits the germ of the maggot, which, in the form of a little yellow worm, resembling a pepper-grass seed is found afterwards in the heads of the wheat, after having entirely des-

troyed the grain. Mr. Coleman thinks that a perfect preventative is within the reach of farmers—it consists in giving the grain a thorough coating of newly slackened lime, just as it is coming into flower, and while it is wet with dew or rain. It may be necessary to repeat the operation—but one application has proved effectual.

The wire-worm is sometimes very destructive to crops on lands which have been sometime in grass and new. They are easily broken up. On this account, where they abound, to sow wheat on green-sward ploughed up, would not be advisable. These destructive insects are not disposed to stay in cultivated land, but prefer that which is in grass. A farmer in Templeton is in the habit of putting salt in the compost heap, with which he manures his corn. In this way his corn has escaped the depredations of the wire-worm, while his neighbor's corn over the fence would suffer severely.

The Hessian fly is an enemy from which wheat has formerly suffered a good deal. The ravages of this insect constituted a principal reason many years since, for relinquishing the cultivation of wheat in several parts of the State. No certain protection against this destructive insect is known; but its appearance is now of comparatively rare occurrence.

Report says with regard to soils, that experience proves that some are more favorable to wheat than others—but experience has equally proved that there are few or none on which a crop cannot be obtained under proper management. It will grow on any soil which is not too wet, and which is reduced to a sufficient degree of fineness; yet, beyond question a strong and tenacious soil which is inclined to clay; is most favorable to its growth.

With respect to manures, the report says, "the soil for wheat cannot be too rich; that is, it cannot abound too much in vegetable matter, if it be perfectly decayed and thoroughly incorporated

with the soil.—The use of long, green and unfermented manures, though there are cases which seem to form exceptions, is highly unfavorable to the crop. It forces the growth of the plant too much, and renders it liable to blight and to become lodged. The land should be enriched by previous crops, and if any manure is applied in the year of raising the wheat, it should be thoroughly decomposed, and mixed as evenly as possible with the soil.

Of the proper kind of seed, the report says, more than one hundred and fifty distinct varieties have been ascertained but the cardinal distinctions are few, and may be summed up into the flint and the thinned, the bearded and the bald kinds. These seem to be original distinctions—but the matter of one kind ripening in a shorter time than another, is probably the effect of selection and cultivation. The planting of imperfect or blighted seed, however, is emphatically condemned—a deterioration in crop must inevitably take place.

The quantity of seed to the acre should depend somewhat on the condition of the ground, and the time of sowing. The usual practice of farmers is to sow two bushels of spring wheat and one and a half of winter wheat on an acre—but Mr. Colman thinks that in all cases where the condition of the land will admit, it would be better to seed the land more liberally than is ordinarily the case. The report says that a difference of opinion exists on the question whether summer or winter wheat is to be preferred. Winter wheat, when it survives the winter, yields better, produces heavier grain and better flour, but the danger of its being killed up by the frost, has much discouraged the cultivation of winter wheat. Mr. Colman says, however, "I have no doubt that were the cultivation of winter wheat, among us, as careful as it should be, it would be as safe as any crop that grows."

The precise depth of sowing cannot be fixed—but winter wheat should be

sown more deeply than in the spring as in such cases the plant is less likely to be thrown out by the frosts. It is also suggested that where the crop is to be winter wheat, when the ground is prepared and the wheat sown, it is well to plough it at right angles with the course of the prevalent winds, [which in this climate blow from between W. & N. W.] In this way the seed will be thrown into the furrow, and when it comes up will be sheltered and protected from the cold. Winter wheat should be got in as early as the middle of September—and spring wheat cannot be sown too early after the ground is opened and sufficiently dry for the plough.

The report also recommends, as an important requisite, attention in keeping the soil clear of weeds, a matter in which many farmers are grossly negligent. The importance of draining heavy soils is also clearly shown—and the benefit of sub-soil ploughing is clearly pointed out, to which subject we shall again shortly refer.

Mr. Colman concludes his able report, which we consider in itself an irrefragable proof of the wisdom of our Legislature in establishing an agricultural survey, in the following language:

"I am, in conclusion, satisfied that Massachusetts is capable of producing her own bread; and of producing it to advantage. I do not say that this can be done under our present imperfect and stinted modes of cultivation; I do not pretend that it is to be accomplished without labor and capital, and time, and skill.

* * * * *

"But the wheat crop may be made a safe and most valuable crop among us. With the exception of those influences and dangers, which no human sagacity or power can control, there is no peculiar impediment, none certainly which is insurmountable, to its cultivation. It does not oftener fail than a crop of rye.—With the proper choice of soil, the careful selection and preparation o-

seed, the due preparation of the land, so as perfectly to drain it, to reduce it to a fine tilth, to have it well manured for the previous crop, and then deeply turned, without bringing the sub-soil suddenly to the surface; and by the addition of lime, where lime abounds, to clayey soils, or in a caustic state to land too abundant with crude or acid vegetable matter, and especially by a liberal application of wood ashes, there can scarcely remain a doubt, that the best of wheat may be raised among us at a fair agricultural profit, and to an extent to supply in a great measure our domestic wants. It is easy to see at a glance, that such a result would prove an immense gain to our comforts, to our pecuniary condition, and to our political and moral welfare."

AGRICULTURAL STATISTICS OF DIFFERENT NATIONS.

We copy the following interesting facts from General Dearborn's Berkshire Agricultural Address :

It is not surprising, that among the most important subjects which the illustrious Washington urged upon the attention of the first Congress which assembled under the great charter of our liberties, were—"The advancement of Agriculture, Commerce and Manufactures—the promotion of science and literature—the expediency of giving effectual encouragement to the exertions of skill and genius, in producing new and useful inventions—and of facilitating the intercourse between distant parts of the country."

In accordance with these enlarged views, laws were successively passed for encouraging and fostering those all-important objects; and such has been the salutary influence of a continued protective policy, that the annual productions of woollen manufactories, amounting to 40,000,000, of cotton to 60,000,000, and including those of all other materials, to 350,000,000 of dollars; adding the earnings of agriculture and every other branch of industry, the

national production has been estimated, by one of the most distinguished statistical authors of our country, at \$1,200,000,000.

The navigation of the United States has been augmented in a like remarkable manner, as the vessels employed in the coasting and foreign trade and fisheries now exceed 2,000,000 tons: being more than two-thirds as much as that of Great Britain, and nearly quadruple that of France. The increase in population has been quite as extraordinary for it must exceed, at this time 15,000,000.

From the facts which are to be obtained from the history of those nations that have become the most distinguished for their progress in manufactures, trade and navigation, it is apparent that agriculture has ever kept in the advance, and been not only the creator and pioneer, but the foundation and perpetual support of each and all of them.

In Great Britain, where manufactures and navigation have been the most fostered and have flourished the most within the last century, it has been ascertained that the persons employed in agriculture, amount to over 9,000,000, while those engaged in the industrial arts were less than 4,000,000. Not half of the latter, however, were employed in producing articles for the foreign markets, while neither the number of people or the wealth acquired by them, was a fourth part of that which is produced and maintained by the agricultural industry.

Agriculture in the United States, besides supplying the demand for home consumption, furnishes three-fourths of the exports of domestic articles, and manufactures, only a tenth. The disparity, however, between the exports of the raw material and of manufactures is conclusive evidence, that we have not sufficiently extended the latter, and are too much dependant upon other nations for articles, which could be as well made in our own.

Although the products of agriculture exceed those of manufactures, nearly the whole of which, if we assume as the data on her exports, which amount to more than \$100,000,000 of dollars, are manufactured articles; and only one-third of the exports of France are the produce of agriculture; and that third chiefly consists of wine and fruits, which are in a complete state for consumption, and therefore cannot be enhanced in value, like the raw materials for mechanical industry; and of course constitute proper articles for export, as the surplus avails of indigenous labor beyond the demand for home consumption.

But China and Japan present the most remarkable illustrations of the problem in political economy, as to how far a reliance may be reposed upon the internal industry and trade of a nation—the latter of which Adam Smith avers, in his great work on the Wealth of Nations “to be worth all the foreign commerce put together.”

Japan although the area of its territory is double that of Great Britain and Ireland, and the population considerably larger, yet it has no foreign trade, except through the medium of one or two Dutch ships, and a very few Chinese which are allowed to visit the single port of Naugassaki. So rigorous are the laws for regulating the intercourse with foreign nations, that the natives are absolutely prohibited from leaving the country for any purpose, under severe penalty of not being allowed ever again to return.

China has an area of 5,250,000 squares mile, and is therefore forty times as large as Great Britain, with a population of 300,000,000, and still the marine intercourse with other nations is inconsiderable, for the value of the foreign products imported, exclusive of opium, amounts to only about fifteen or twenty millions of dollars, and the exports are less than 50,000,000.

The industry of that nation must consequently depend almost entirely upon the internal market, and a lim-

ited trade with the bordering nations, for the disposal of its products—and which to form an estimate, the agricultural, manufacturing and mechanical labor of England, it must be truly enormous; for the value of the products of the soil would exceed \$15,000,000,000, and those of all other kinds of industry \$9,000,000,000.

China, like Japan, has but a little navigation engaged in foreign trade, and that is chiefly limited to the islands of the Eastern Archipelago, and a few of the ports east of Coromandel.

How great and striking is the difference of the industrial condition of the United States, when contrasted with that of the two last nations which have been named, as well as with that of some of the most flourishing kingdoms of Europe. If the former nations have carried their restrictions on foreign trade too far, is it not possible that a still greater error has been committed in this, by opening too wide the gates of commerce, and giving a greater freedom to the introduction of the products of foreign industry, than is warranted by a just regard to the interests of our own citizens, or is consistent with those great conservative principles of national policy, by which the most enlightened nations of Europe are governed.

With a population only one-fifth less and an actually settled territory fifteen times larger than that of Great Britain, the wool annually produced in the United States is only 30,000 of pounds, while in the former it amounts to 160,000,000, or more than five times as much.

The nations of the Eastern continent have pursued a much more restricted system than has ever been adopted in this, in relation to foreign intercourse: and very generally given to their own subjects, almost the exclusive privilege of furnishing, not only such products of the soil and of manufactories as are required for home consumption, but an amount of both sufficient to pay for the

~~ra~~ material to import, from other countries, as well as for all such other articles of merchandize, as are not indigenous, and do not come in competition with those that can be supplied by native industry and skill.

The statistical statements which are occasionally published by this and the European governments, in relations to those subjects, furnish the most ample elements for ascertaining the practical operation of the system of political economy, which have been adopted on both sides of the Atlantic.

The exports of Great Britain to France in 1838, were valued at only £1,500,000, to Russia £700,000, and to all Europe but £24,000,000 pounds sterling, while to the United States they exceeded \$61,000,000. Thus it appears that with less than a sixth of the population of Russia, the exports to this country are more than seven times the value of those sent to that empire, and amount to more than half the shipments to all the other continental nations, whose aggregate population is 210,000,000, or fourteen times that of the United States; and when the value of British manufactures which are consumed in Russia, is but ten cents per head, it amounts at least to five dollars for every soul in this country.

The cotton exported from this republic amounts to 596,000,000 of pounds and is valued at \$61,556,000, but if it was manufactured previously to its being shipped, the products would be worth \$440,000,000, and thus give an additional income to the industry of the country of \$378,000,000, which would be nearly quadruple the amount of our whole exports of domestic products.

MAKING BUTTER.

Every farmer who makes his own butter, will be glad to learn how to make the most from milk, and at the same time produce an article of good quality. Putting a pint of cold water

into each pan of milk when strained from the milk, frequently soured before churning, is separated from the butter. Retarding the souring of the milk by the application of cold water, obviates this difficulty.

We have discovered a method by which the operation of churning in autumn, and in winter, may sometimes be much shortened when it does not gather readily. The minute granules of butter often appear in the cream, but do not for a long time become conglobated. A small lump of butter, thrown at this period into the churn, forms a nucleus, around which it collects immediately. This simple expedient has, in the course of a few moments, saved many tedious hours labor.

A Singular fact.—We learn from the New England Farmer, that at the Agricultural meeting held recently at the State House, Dr. C. T. Jackson, in the course of an address on the subject of soils, stated that the minute roots of living plants exert powerful chemical action in decomposing rocks and the very small stones,—gravel stones—which abound in our lands. The roots of bulbs in glasses he has found corroding the glass, and extracting from this hard substance a portion of its food. In these living roots there is a greater chemical power than nitric or sulphuric acids exert for the glass is unaffected by them.

A lady farmer in Kennebec county, Maine, recently drew a premium from the Agricultural Society for raising 132 bushels of corn to the acre. Her name is Content W. Haines: and if she is not content with such farming, the fault is certainly her own."

From the Yankee Farmer.

FEEDING ROOTS TO CATTLE.

As a matter of economy, those roots should be first fed to stock that are most liable to decay or to lose their good properties. The white flat and globular turnips, generally lose some of their good qualities in a short time after harvested, therefore they should be fed out early.

In this class are the Early Garden Stone, the Norfolk, or the White Flat or Common English, which are rapid in their growth, and excellent in the fall and first of the winter, but they soon grow corky and depreciate.

Yellow turnips, whether flat, globular or long, are generally hard and retain their properties through winter. The Ruta Baga or yellow Swedish turnip, where properly stored will keep well till in the spring, and the cabbage turnips, that grow below the ground, keep still better.

The Long Blood Beet and the Turnip Blood Beet soon lose their good properties unless unusual pains is taken to preserve them by packing in pure earth or sand; as is sometimes practised with a few for table use. The Mangel Wurtzel retains its goodness very well, but the Sugar Beet is more firm and hard than any other beet and retains its properties the longest—even late in spring or till summer.

The carrot keeps remarkably well, and may be had in good condition the last of May. The parsnip, like cabbage turnips, will remain where it grows in good state till spring, when vegetation commences. They keep well if dug in the fall.

Those kinds of roots that are most subject to an early decay, are most liable to heat and become injured by laying in a large body, without being aired or having a chance to throw off the moisture and gasses enveloped in their decline, while such roots as keep well will lay in large bodies without injury.

Some farmers do not wash their roots or stock, but keep them dry and beat off

the dirt so that very little remains.—They suppose a very small quantity will be beneficial to animals that are kept so long from the ground, as is the case generally in our long winters.

Others think that dirt is injurious to the teeth of animals as well as a disadvantage to the stomach, and suppose that after a hasty washing, the roots will retain as much earth as is necessary. In England it is considered the better way to wash roots for stock, as dirt produces scouring, and injures the teeth. But there the winters are mild and cattle generally have access to the ground the most of the year.

When turnips are fed liberally to milch cows they sometimes impart an unpleasant taste to the milk, unless some precaution is taken to prevent it. A free use of salt on the roots prevents this evil in a great measure. Another precaution that can be practised conveniently, is to feed the cows on turnips as long as possible before milking—of course the proper way will be to milk at night and morning before giving this food to cows.

Roots may be cut tolerably fine without much labor, by putting them into a box and using a shovel or spade. A much better implement for this purpose may be had at the agricultural stores for two dollars; it consists of two cross knives operating in the manner of a spade, &c As there are two cutters and one cuts across the other, it cuts fine and fast. Several machines are constructed for cutting roots which are easily operated, and they cut fine and with rapidity.

To take grease out of Silk.—If a little powdered magnesia be applied on the wrong side of silk as soon as the spot is discovered, it is a never failing remedy, the dark spots disappearing as if by magic.

Kentucky Tobacco.—Kentucky produces annually tobacco to the amount of \$2,500,000.

KREOSOTE.

A complete description of this modern discovery will be acceptable, we believe to many readers. It is generally known as a cure for the tooth ache, &c., and we have heard many inquiries as to its nature and properties. To those interested in making them, the following will be found to contain satisfactory information thereupon.

Kreosote is present in crude pyroligneous acid, but is most conveniently obtained from that part of the oil distilled from wood-tar, which is heavier than water. Kreosote, was discovered by Reichenbach in the year 1832; and there can be no doubt that the process for obtaining this substance will be greatly abridged, when chemists are better acquainted with its properties. In its pure state, kreosote is colorless, transparent liquid, somewhat heavier than water; it has an oily feeling, and leaves a greasy stain on paper, which stain disappears after some time, its odor is peculiarly penetrating and disagreeable, like that of oversmoked meats; when applied to the tongue, it produces great pain and corrodes it; the taste is burning and caustic, exciting a flow of saliva, and leaving an impression of sweetness. Kreosote evaporates on exposure to light and air. It boils at three hundred and ninety seven degrees, and retains its fluidity at seventeen degrees; that is, at forty nine degrees below the temperature at which ice melts. It has an unusual degree of refrangibility, and, when diffused in thin films, it displays very vivid and beautiful colors. It can be distilled without change; and, when used with a wick instead of oil, it burns with a strong sooty flame. It does not conduct electricity; it is neither acid nor alkaline, but unites with some acids and alkalis. It is soluble in eighty times its own bulk of water, but is freely soluble in alcohol and ether. It is decomposed by nitric and sulphuric acids.

A singular property of kreosote is that of instantly coagulating albumen, such as for example, as the white of an egg

A considerable quantity of albumen exists in the blood of animals; hence the value of kreosote as an external application in stopping the flow of blood, from wounds, leech bites, &c. It has also been found useful in many cutaneous diseases; but great care is necessary in its application; for, being a powerful poison, it may produce death by being absorbed into the system. When considerably diluted it is given as an internal remedy in cases of nausea, sea sickness, &c.; & it is said to create a sensation of warmth in the stomach; if the dose be repeated at short intervals, it produces intoxication. Animals, fishes and insects, plunged into a very dilute solution of kreosote, die immediately in strong convulsions, and most plants are killed by being watered with this solution. Kreosote is truly admirable as a remedy for the tooth-ache, that is, in such cases where the pain is occasioned by decayed teeth, and it has recently been applied with success in certain cases of deafness. But there is no property of kreosote so valuable and remarkable as that from which it derives its name, viz. its antiseptic property. The term is derived from two Greek words, signifying preserver of flesh. Wood-smoke has long been employed in curing and flavouring hams, tongs, sausages together with many kinds of fish, as the spacious chimneys of our farm houses amply testify. Now it has been shown that the antiseptic property of wood-smoke is due to kreosote obtained from the wood-fuel, in the process of burning. In anatomical preparations kreosote have been employed with singular success; and the addition of a few drops of kreosote to the spirit of wine, in which such preparations are preserved, is of the greatest efficacy. In the study of natural history, there can be no doubt of the advantage of employing this useful article. The application of tar as a preservative of timber, cordage, &c. is very great; its efficacy in this respect is due almost entirely to the presence of

Agriculture.

kreosote. A solution of kreosote in water exhibits antiseptic properties surpassing those of pyrogigneous acid. Fresh meat, on being soaked for half an hour in kreosote water, may be exposed to the summer's sun for days together without acquiring any taint; on the contrary it becomes dry and hard, and has the flavor of good smoked meat. Such meat however should not be boiled, because the flavor by that means becomes unpleasant; it may be eaten uncooked, after it is toasted. A few drops of kreosote to many gallons of ink will effectually prevent mouldiness. When added to whiskey, it gives it the peat flavor; and we may state that a large quantity of the so-called "genuine" Hollands, is nothing more than gin, or cheap whiskey, with the addition of kreosote.

AGRICULTURE.

There is so much practical good sense in the following extracts from the Message of the Governor of South Carolina addressed to the Legislature at the opening of its present session that we have pleasure in laying them before our readers, hoping that they will not fail to produce salutary effect on the citizens of this State, whose interests are so intimately connected with whatever promises to improve the soil, and increase the products of their farms.

"As a people, we have been peculiarly blessed. Amid the general pressure of the times, we have suffered but little. While thousand and tens of thousands of our fellow citizens in other sections of the country, have been overwhelmed in poverty and ruin. Go from neighborhood to neighborhood, throughout our territory, and, with the most considerable exceptions, every where you meet with the evidences of comfort and plenty. The problem is now solved, that with proper effort, the poor man can become rich and the rich richer, within the limits of Carolina. —The spirit of emigration to the fertile vallies of the West, which drove

many of our people from their native soil has in a great measure subsided, and been succeeded by a patriotic devotion which every succeeding year serves but to strengthen. The lessons of dear bought experience have not been intended greatly to satisfy our people with their present home and make them look to industry and care, and not to the chances of speculation, for the means of improving their condition.—It is matter of sincere pride, that our vent leading interest, Agriculture, is now attracting unusual attention. The fact may state that a large quantity of the soil called "genuine" Hollands, is nothing but valueless, are ranked among the first in the State. As an evidence of the increasing interest in Agriculture, I point you to a recent organization of a Central Society at Columbia, devoted to the subject, composed of our most intelligent citizens in different sections, and the establishment of a Journal under auspices. It is no less a dictate of patriotism than of interest, that we should be as little dependant upon others as possible. In a strict sense, we can never be said to be independent, so long as we look to the other regions for the very food which nurtures and sustains us.

And though it is not to be expected or desired, that the time will arrive when the intercourse with our neighbors, from an exchange of products, will be arrested, yet it is manifestly true, that no consideration of policy requires that we should expend annually hundreds of thousands of dollars for articles which can be grown upon our soil, at a cost far less than that

which we now pay for them. For many years, a too exclusive attention has been devoted to our great staple, Cotton. Blessed as we are with a great variety of soil, admirably adapted to the culture of many most valuable products, with the certain prospect of a success that will meet the wants of our own people, it is certainly in our power to lessen materially the heavy tribute which we pay to others.

The indications of public sentiment abundantly prove that a wholesome spirit is now at work, and that a day of better things has dawned upon us. Many of our planters, begin almost to doubt the sanity of that man who will make his cotton, and buy every thing else. Many dissent from the hitherto received maxim, in our agricultural philosophy, that the most successful planter is he who sends the largest number of bales to his Factor. The modest and unpretending farmer, who makes every thing that he wants, and by a sure and regular surplus adds steadily to his property, has forced himself upon public attention and contributed largely to dissipate general and mischievous error. Men are now more engaged in making calculation upon the only safe basis clear profit. It is gratifying to know, that the occupation of a Planter, always respectable among us, has risen in public estimation to a dignity not second to the learned professions. The strongest desire now pervades our community, to develope to the utmost the agricultural and other natural resources of our State. Impressed, as I know you are, with the importance of this fundamental interest, you will feel it your duty to come to its aid, by all the means in your power.

As connected with this subject, permit me to direct your attention to the importance of a Geological and Agricultural survey of the State. The matter was brought to the notice of the last Legislature, by Governor Noble, and the State Agricultural Society.

trust it will receive your most serious consideration, as no measure upon which you will be called to act, involves, in a higher degree, the general interest. South Carolina should not be backward in promoting the cause of science, by following the example of many States of our Union, as well as other parts of the world.

Apart from the immediate or more remote advantages which are likely to accrue to her from the accomplishment of this object, her reputation, as a liberal and enlightened Government, requires her to respond to the claim which the rest of the civilized world exerts upon her to contribute her proportion to the mass of information already accumulated. From similar considerations, States, poorer in resources and population, and whose citizens are engaged in employments less likely to be directly benefited by the development of their physical resources, have literally undertaken and accomplished such projects. But South Carolina is an agricultural State, and it is a lamentable fact, that from the want of correct information, and from the natural desire for the greatest immediate profit, without reference to future advantages, a large portion of her soil has been exhausted of its fertility, and thrown out of cultivation.

A knowledge of the geological structure of our States, is the first and most essential instrument to arrest this devastation. By indicating the position of those calcareous and argillaceous deposits, which are known to be widely distributed throughout our borders, by teaching the modes of recognizing, distinguishing and applying them, in the varying circumstances to which they are adapted, means will be presented of reclaiming thousands of acres of exhausted land, which are now a reproach to our knowledge and enterprize.

The exploration of Metallic Ores, is a matter of great importance. Two of these, Iron and Gold, have received some attention. The ores of iron are

widely distributed throughout our State whom he had purchased, that the cow and many of extreme value have been entirely neglected, in consequence of an ignorance of the deposits of those other mineral substances, often to be found in their immediate vicinity, which are essential to their profitable working.

Gold has been worked out to an inconsiderable extent, and to small profit. The developement of the localities of iron, and its proper fluxes, the vicinity of the gold region, is very likely to give an impetus to the production of the later metal, by causing the introduction of the Russian process of obtaining it, by smelting the ores in combination, and subsequently separating them, and thus giving a new and extensive direction for the profitable employment of capital and labor.

The great variety of our geological formation, from the oldest or primitive, to the most recent or tertiary; affords reasonable prospect of yielding, by minute, scientific examination, other metallic or mineral treasures, among these may be enumerated Marble, and minerals from their immediate value, are channels of enterprize which they will lay open."

A HINT TO THE FARMERS.

We may send to England for Durham cows, and to Spain or Saxony for the choicest sheep, we may search the world over for cattle that please the eye, but unless they receive the best care and liberal feeding they will most assuredly deteriorate, and eventually become as worthless, & as unworthy of propagation as any of the skeleton breeds, that now haunt our rich but neglec'ted pasture lands.

We remember an anecdote in point and will relate it by way of illustration. A farmer having purchased a cow from a country abounding in the and Flanders; and for a period still lon- richest pasturage, upon taking her to his ger in China, with highly beneficial re- own inferior pastures he found that she fell short of the yield which he was in- formed she had been accustomed to give. He complained to the gentlemen of

whom he had purchased, that the cow was not the one he bargained for, or in other words, that she was not what she was "craked up to be." "Why, said the seller, I sold you my cow, but I did not sell you my pasture too."

From the Boston Courier.

Extract from the proceedings of the 5th Agricultural meeting held at Boston, on the 7th of Feb. 1841.

The evening having far advanced it was agreed to postpone the further discussion of the subject of Live Stock for the farm to the next meeting, that the meeting might hear from D. K. Minor, Esq. of New York accidentally present, on the subject of the newly introduced manure, *Poudrette*.

(Mr. Minor, at our request, has been kind enough to take our notes, and put his interesting remarks in the subjoined form. *Reporter.*)

Mr. President:—I am not a practical farmer, although I have long been closely identify with the improvement of agriculture, as the publisher of an agricultural paper, and otherwise; nor am I well worthy of attention from the new channels of enterprize which they will hold to the rule that the farmer should not take a crop from the soil without returning an equivalent to the soil, I will apply the same rule to myself this evening, and endeavor to contribute something for the information of others, in return for the gratification which I have derived from the communications made to this meeting; by the gentlemen who have already spoken.

Success in cultivating the soil depends mainly on *manuring well*. Those who manure best, and till properly, are most sure to have good returns.

The manure recently introduced into use in this country, called "*Poudrette*," has been long used in France, Belgium and Flanders; and for a period still longer in China, with highly beneficial results. Its preparation, and introduction into use in this country, has, however, been attended with much difficulty, arising from prejudice and other

causes." In New York, the material from which it is prepared has hitherto been thrown into the rivers and lost; but it is our intention hereafter, as we may be able to extend our operation, to prevent such a waste, by converting it into an article free from offensive odor, & of easy transportation, for the benefit of agriculture. Those who have used it on Long Island and other parts of New York, for three years past, and also in New Jersey and New-England, the past season, have as far as I have heard, been highly satisfied with it as a fertilizer. Its relative value with other manures, has been estimated by some who have used them, comparatively, as one to eighteen or one to twenty of street manure, & as one to twelve or fourteen of stable manure, as sold in New-York to the farmers on Long-Island, many of whom purchase manure annually to the amount of from two to five, or six hundred dollars. Some estimate its value even higher, and correctly so, when the *Labor* of applying it to the ground is taken into the account.

On corn, it has been used in various quantities—some have applied half a gill to the hill, at planting, and others twice or three times that quantity; and each, under the circumstances, have produced good crops. On ordinary land or when it is not in better than medium condition a gill & a half to the hill ought to be applied—about one half to the hill at the planting, to give it a vigorous start and the other half to be spread on broad east and worked in with the cultivator and hoe, at the second hoeing, which will ensure the filling out of the ears to the tip. This quantity may be varied according to circumstances—but the mode of application should generally be as here recommended. At this rate of application, 11 2 gills to a hill, when planted 8 feet by 4 apart, 21 1-2 bushels will be required to the acre which will cost, *delivered on shipboard*, in New-York, one dollar and seventy-five cents per barrel containing four bushels heap-measure—or \$9 38. If applied at

the rate of one gill to the hill, the cost on shipboard, in New-York, will be \$6 42—and a half gill only to the hill will cost \$8 21

IRON MANUFACTURES IN FREDERICK COUNTY.

We extract, from a very valuable report on the subject of the manufactures of Iron, made by the States Topographical Engineer to the Governor of Maryland, the following particulars as to the history of its manufacture in Frederick and Washington Counties:

Ten or fifteen years before the Revolutionary war, the manufacture of iron in Frederick county is supposed to have had its origin;—first introduced by foreigners or persons now unknown, and at a period somewhat later (1760-90,) actively encouraged by Messrs. James, Reger, Thomas, and Baker Johnson. The particulars which follow are derived from James Johnson, Esq. now of Baltimore, himself a descendant of this public-spirited family and are generally in his own words.

Old Hampton furnace, on Tom's creek, about two miles west of Emmitsburg, but built by persons whose names have not survived, may be dated in 1760-65. It was soon discontinued for want of good ore; and its seat is now occupied by a Mill.

Legh furnace was built at nearly the same time, by an Englishman, Mr. Legh Master, at the head of Little Pipecreek, two or three miles southwest of Westminister; and shared the fate of Old Hampton. I have understood, says Mr. Johnson, that it did not make more than one or two blasts, the ore proving unproductive, and the Iron indifferent. The site and part of the lands are in the possession of Messrs. Isaac and Thomas Vanbibber. Catoctin furnace, situated about twelve miles north-west of Frederick-town, and within a mile of the present furnace, was built in the year 1774, by James Johnson & Co. and was carried on successfully until the year 1787, in

which year, the same company erected the present furnace 'about three-fourths of a mile further up Little Hunting creek, and nearer the ore banks. This was carried on by James Johnson & Co. until the year 1792, when a division was made between the brothers, by lot. The Catoctin fell to the share of Thomas and Baker Johnson;—two thirds to the former and one-third to the latter: who carried it on, not very successfully, until 1803, when Baker bought out the two-thirds of his brother, and rented it to Benjamin Blackford, for ten years, at £1,100.— At the expiration of Blackford's lease the property was sold by the executors of the proprietor to Willoughby and Thomas; and was, after their dissolution of partnership, carried on by Willoughby Mayberry, until the year 1820, when it was sold by trustees to John Brien, who made very expensive improvements. It is now in the possession of the heirs of Mr. Brien.' The furnace was blown out in November or December last; and I understand is not expected to be in blast again this year.

The yield of the old Catoctin furnace is stated by Mr. Johnson, to have been from twelve to eighteen tons per week; & the yield of the present is supposed not to have been materially different. The ore which is worked is brown haematite, containing in its cavities more or less phosphate of iron. It has been represented to me as expensive to raise and the quality of the metal produced not of first grade. In the ore also is associated carbonate of zinc; and the separation of this last metal has been very successfully effected, during the fabrication of the national standards of weight and measures, by M. Hassler.

Shortly after the erection of the first Catoctin furnace, (say in 1775-6,) the same proprietors erected on Bush creek about two miles above its mouth, the Bush creek forge. It consisted, says Mr. Johnson, 'of a finery and chafery, and made from three to four tons of iron per week. A slitting and rolling

mill was also erected, at the spot now known as Reel's mill;—but after being carried on for a few years, was abandoned. The forge became the property of Col. James Johnson, and was kept in operation until 1810, when it was discontinued. The Baltimore and Ohio Rail Road now passes directly over the place of the hammer wheel.'

About the same epoch with the present Catoctin furnace, was erected by the same proprietors another furnace situate on a small stream, one mile above the mouth of Monocacy, and called Johnson furnace. It was supplied with ore from beds adjoining the Point of Rocks: whence the material was delivered by wagons, and by boats on the Potomac, jointly. The product did not exceed twelve or fifteen tons per week: but the iron was of good quality. 'Upon the divisions of the property, Johnson furnace fell ultimately to the share of Roger Johnson; who carried it on until some years after 1800.'

In connection with this furnace, Roger Johnson erected on Big Bennett's creek, about five miles above its junction with the Monocacy, Bloomsbury forge. This forge had a finery & chafery; and the weekly product was between four and five tons. It was all carried on very profitably, for a year or two, by working up stamp-stuff from cinder heaps of old Catoctin.' It was discontinued about the same time with Johnson furnace.

'Fieldera furnace was erected by Fielder Gant, three miles south of Frederick-town, on the Harpers Ferry road; it made a blast, but the ore being unproductive and the iron of indifferent quality, it shared the same fate as old Hampton and Legh furnaces. The lands were divided into wood-lots, and sold out in the years 1761 and 1794.— There is now a good grist-mill on the old furnace site, belonging to the family of the late John Hoffman, of Frederick-town.'

Such are the particulars which I

have been able to obtain, concerning the manufacture of Iron in Frederick county. These works will be again mentioned, in speaking of the present proprietors. These works will

In Washington county, the Messrs. Johnson were hardly less active than in Frederick county. As far back as 1770, James Johnson, before mentioned, superintended (for Mr. Jacques and Governor Johnson, under the firm of Jaques and Johnson,) the erection of Green Spring furnace, situate on Green Spring run, within one mile of its entrance into the Potomac, and one mile from old Fort Frederick. It was carried on a few years; but the ore was not productive, and the iron of inferior quality.

It may not be amiss to present here, in one view, a list of those furnaces in Frederick & Washington, about which I have not thought myself allowed to omit the interesting particulars given above, together with their respective dates, and the names of their first proprietors. I hope that if any omission shall have been made, or any date given too vaguely, those who may have more exact information will communicate it to me.

Licking creek forge, on Licking creek, and near its mouth, was built by the same firm and under the same direction, after the erection of Green Spring furnace; by which it was supplied with pig-iron. Some time afterward, it was sold to Mr. Chambers of Chambersburg, who carried it on for several years, with pig supplied from his furnace in Pennsylvania.

Mount Etna furnace, on a branch of the Antietam, five or six miles north of Hagerstown, was built by Samuel and Daniel Hughes, about the same time with the Green Spring furnace; and was carried on successfully for many years.

This furnace is remarkable, as having cast, for the first time in Maryland cannon during the revolutionary war.—‘An eighteen pounder of its manufacture is now lying on Barracks Hill near Frederick Town.’—It was discontinued before the beginning of this century.

In connection with this furnace, and not more than one mile & a half distant, the same proprietors also built the Antietam forge, about 4 miles north of Hagerstown; which after the stoppage of the furnace, was for some years supplied with pig-iron from Pennsylvania.

The present Antietam Works were built by Messrs. Henderson and Ross, about 1775-80. After carrying them successfully many years, they came

Iron Manufactures in Washington Co.

DATE	NAME	BY WHOM ERECTED	DISCONT.
1770	Green Spring Fr.	Jacques & Johnson,	1778
“	Licking Creek for.	do	1780
1771	Mount Etna Fur.	S. & D. Hughes,	1795
“	Antietam Forge,	do	1800
1775-80	Antietam Works,	Henderson & Ross,	still active

Manufactories in Frederick County.

1760-65	Old Hampton Fur.	Legh Mast r	1765-6
1762-65	Legh Furnace,	Legh Mast r	1765-6
1775	Old Catoctin Fur.	J. Johnson & Co.	1775
1775-76	Bush Creek Forge	do	1810
1787	Catoctin Furnace,	do	still active,
1805-90	Johnson Furnace	do	1800-8
1787-90	Bloomsbury Forge,	R. Johnson,	1800-8
1789-90	Fieldereau Furnace,	Fielder Gantt,	1791

BLIND STAGGERS IN SWINE.—

Of all the diseases that attack the swine family, the blind staggers is most formidable and fatal. Having lost several valuable swine during the 20 years of my agricultural life, I was induced to investigate the subject and try my skill in the cure: and am happy to think I have ascertained the nature of the disease and its remedy. The symptoms are restlessness turning round and round and squealing; they soon become blind and lay or fall down exhausted & refuse to eat—and unless relieved, die in fits.

The cause of the disease is stoppage; the cure is effected by purging.

Administer from four to six ounces of castor oil as soon as possible after you discover symptoms of disease and continue to give the animal laxative medicines until the cause is removed.

Recipes.

Simple Cure for Rheumatism.—Boil a small pot full of potatoes, and bathe the parts affected with the water in which the potatoes are boiled, as hot as can be applied immediately before going to bed. The pain will be removed or at least greatly relieved by next morning. The most obstinate rheumatic pains are known to have been cured by one application of this novel and simple remedy.

Recipe for the cure of soar throat.—Take a heaping tea spoonful of pulverized nitre, a large table spoonfull of tincture of Myrr, and a table spoonful and a half of honey, put them together in a 6 ounce vial, and fill it up with sage tea, shake it, and use it as a gargle every hour. The above was recommended to us by a physician—We have tried it, and found it invaluable. The apothecaries will prepare it for two shillings; and as it will retain its virtue for a long time, you may, if subject to such attacks, keep it constantly by you.

Freezing—A young man in this town froze his foot, which was perfectly cured in less than 24 hours, by the application of a poultice made of yeast and Indian meal—it is equally beneficial when applied to a burn.

To Cure Weak Eyes—Take a spoonful best to be added only to the quantity you of camomile flowers, and boil them in a half pint of milk; when cool dip a fine linen rag therein, and wash the eyes frequently during the day, for a week, and afterwards in clear water, only for a few days. The eyes will feel cool and the sight be greatly invigorated.

Oil Soap—Take of white soap cut fine two ounces, alcohol one pint, oil of rosemary one fourth of an ounce, mix and set the bottle in the sun till the soap is dissolved, Useful for removing grease, paint, &c., from

cloth or silk, also in strains, swelling, rheumatism, &c.

Molasses made of Apples.—Pick your hard sweet apples, grind and press them, boil down this sweet juice in brass or copper kettles, one third; carefully scumming it, and keeping it well stirred with any thing except iron; then set it off to cool, and you will have a fine family molasses, preferable to that imported.

To Cure a Felon.—A strong lye of hickory ashes, add a pint of beer, thicken it with wheat bran, grease the poultice withard and apply it.

Cure for Deafness.—Mix a little Hunga- ry water, or brandy, with as much sweet oil; dip a little black wool in it, and put it into the ear; when it grows dry wash it well in brandy and dip it again.

Receipt for a Cold.—Take a large tea-spoonful of flax seed, with two penny worth of stick liquorice, and one quarter of a pound of new raisins, put them in two quarts of soft water, and let it simmer over a slow fire until it is reduced to one quart; then add to it quarter of a pound of brown sugar candy, pounded—a table spoonful of white wine vinegar or lemon juice; the vinegar is

for the lungs without the opening qualities, which engender fresh colds on going out. It has been known to cure colds that have almost set consumption, in less than three weeks.—*Boston Journal*.

THE WESTERN MARYLAND FARMER,

A monthly paper, is published by

GEO. F. STAYMAN,

In the office of the "Frederick Visiter," in Church Street, and one door west of the Evangelical Reformed Church, Frederick, Md.

Terms.—The "Western Maryland Farmer," will be published on or about the first of each month, each number containing 16 octavo pages on good paper, and with fair type. At the end of the year, it will constitute a good volume for binding, be handy for reference and be acrually worth more than its original cost. The price will be FIFTY CENTS per year, or twelve copies will be sent for \$5, when the cash is remitted in advance. For \$1 transmitted the "Farmer" will be sent to that amount.

THE WESTERN MARYLAND FARMER.

Devoted to Agriculture, Horticulture, Rural Economy, the Culture of Silk, Useful Receipts, Prices, &c. &c.

VOL. I

MARCH, 1841.

NO. 10

PRINTED AND PUBLISHED BY
GEO. F. STAYMAN,

At the office of the "Frederick Visiter," one door
west of the Evangelical Reformed Church, Church st.

FREDERICK CITY, Md.

Price 50 cents per year.—For conditions see last page.

THE WESTERN MD. FARMER.—The publication of the present number of the Farmer has been delayed, with a view to the expediting of the publication for the balance of the year, which will consist of the three last numbers of the year devoted to the subject of *Dying, Coloring* and the like. These numbers have been prepared and are now nearly finished, and will be forwarded in the course of a few weeks. They have been published so as to bind either with the Farmer, as an appendix, or separately to themselves. The useful character of such a publication, especially to persons in the country, and the value of its contents, enabling the housewife to dye fabrics of any color to suit her own taste, have induced us to give this additional publication to the Farmer which is of more value, and which, of itself, would be worth more money than the whole price of the *Farmer* for one year. Indeed many single copies of this are engaged and can be sold at more than the whole price of the annual publication of this work. It will be so arranged with a title page and index as to make

it convenient for either, binding with the Farmer, or separately, as it is intended to offer the "*Family Dyer and Scourer*" for sale separately to those who may desire to purchase so useful, convenient and excellent, a practical treatise, on this useful subject. Any prudent farmer will find the practical economy that exists in placing the means of information before his family, whereby they can make 'the old clothes look almost as well as new,' and cost them little or nothing.

With these numbers will conclude the first volume of the Western Maryland Farmer. With the commencement of the *second volume* will be made some improvements, as it is intended to make the work *progressive* in its character, until it shall force itself, by its usefulness, into the hands of farmers generally. Arrangements are also now made which it is hoped will avoid the delays which have heretofore occurred in its publication; and to change it hereafter from the end to the beginning of the month. These and other improvements which are in contemplation, it is thought, will render the work not unworthy of the public consideration at the low price of Fifty Cents per year. To make a work which should be useful and worthy of the public patronage, will be the chief object of the publisher.

MANURE IS WEALTH.

In our intercourse with some of the farmers residing within forty or fifty miles from New York, on Long Island, we have been surprised at the instances related to us of the profitableness of manuring. Some farmers, known to have labored and toiled hard, have continued yearly to fall in arrears till they have commenced buying manure. Fifty-six cents are given per carman's load at the landing, for apparently worthless dirt swept from the streets. The very farmers who could not obtain a living by using only manure made on their own farms from incumbrances; but purchased others in addition, are now, from yearly profits of their farms putting money on interest. If, then, it is found so profitable to buy manure, and be at the expense attending the carting, how very important is it to give special attention to increasing the quantity and improving the quality of that made on the farm.—There is no question but that almost every farmer can double the quantity of his yard manure, with scarcely any additional expense. It is thought, too, that at least fifty per cent. of the nutritive properties of yard manure are lost by drenching rains, excessive fermentations, and injurious application to the soil. The more we consider this subject, the greater does it become in importance, and justly regarded as a primary object in farming.—*N. Y. Far.*

**HAYMAKING.**

As the season for haymaking is at hand, I feel desirous of bringing your numerous readers acquainted with a practice, which is based on so true a theory, that—as ought always to be the case—they go hand in hand to the end of the chapter. As so much of the happiness of the farmer depends on the stock of hay which he can prepare for his winter consumption any information tending to facilitate the process, and at

the same time lessen the labor and expense and hazard of the business, I consider of great importance. The following observations, reflections and instructions, are therefore presented to their notice by their friend and well-wisher,

JONAH COBBIT.

N. J. 1st May, 1840.

"Having observed that in a season where there was no rain whatever, and the hay had been made with rapidity, and carried with in a short time after it had been cut, that a greater quantity had been injured by being over heated and burnt, than in a catching, irregular season; that when hay had not been heated in the stack, it was frequently mouldy; that as hay lost its native green color and approached a brown, it lost its nutritive qualities; and that, altogether, the making of Hay, as usually conducted, was a very precarious and troublesome operation; I determined on trying to arrange a system on more regular and certain principles, and in which I succeeded; and by adopting a certain and regular course of operations, was enabled to make my hay of a uniform good quality; and, let the weather be as it might, at a pretty regular expense for labor; and considering such a process not only of importance, as it insures a more perfect quality, but as it affords a more certain protection against the injuries usually consequent on the uncertainty of the weather, and over heating in the stack, and that it thus removes two great causes of anxiety, it may be well worth the public attention.

In the first place, then, as to the weather—it generally happens at this season of the year, that there are three or four rainy, and three or four dry days,* therefore, on beginning to cut the grass, as it is well known that grass may be cut and suffered to remain in the swath for several days

*In England.

good quantity, or as much as will complete a stack in a day, in the same state of forwardness, I should prefer, rather than wait for fine weather, to begin to cut in rainy weather. However, be this as it may, the swarths should not be opened but on a fine day, and when this is done, the grass should be well shaken apart and equally spread over the ground; and as soon as the upper surface is dry, turn it well over, and in this operation great care should be taken to open and spread any cocks that may not have been divided in the first opening; this being done, commence raking into wind rows in time, that the whole may be made into small cocks before the night. The second day these cocks must remain untouched, let the weather be wet or dry. The third day, if the weather be certain and fine, throw the cocks open; but if the weather be wet or threatening, they may remain another day, or until the weather is certain to be fine for the day. The cocks should then be thrown according to the crop, into beds of two or three rows, and after three or four hours exposure, turned over, and taking time to gather the whole into wind rows and cocks before night; let this operation commence accordingly, and none be left open. The day after this, which in fine weather will be the fourth, the cocks must remain untouched, or not be opened, whether the weather be wet or dry. On the fifth, or the sixth day, these cocks will only require to be opened for an hour or two, after which time they will be fit for the stack.

The novelty of this mode, consists only in suffering the hay to remain in cocks the second or third, or alternate days; and at first sight it may appear that so much time in fine weather must be lost, but this is by no means the case, for while the hay remains in without injury; and it being desirable where hands are plenty, to have a

cocks, a slight fermentation, or what is called sweating, will take place; and in consequence, after it has been opened on the third and fifth days, it will prove to be just as forward every day; and the advantages resulting from this, are obviously the following:—By shortening the time of open exposure, the color of the hay is more perfectly preserved, and consequently, the quality; and the fermentation or sweating which takes place in the cocks, proves so much to have diminished the principle or inclination, as to prevent its heating injuriously in the stack; and the whole operation of making, whether it takes four days or eight, requires three days' labor only; and the hay being left in that state every night, in which it is the least possibly exposed to the injuries of the weather, and in which it may remain for a day or two in uncertain weather, without injurious exposure, most painful anxiety and useless attendance of labors are obviated.

Hayward's Science of Agriculture.

THE FRUIT GARDEN.

We suspect that but few people are aware of the great number of fruit trees that would grow on *half an acre*; but it may be easily be shown that a lot containing that quantity of land, would soon accommodate *one hundred trees*, if set fourteen feet nine inches apart. It is true that some of the kinds which we shall name, would spread in a few years so as to crowd each other at this distance and overshadow the whole surface of the ground; but we do not think these circumstances constitute any valid objections to such arrangement.

Most, if not all, of our fruit trees require frequent pruning. By removing the stunted branches, and encouraging new and vigorous shoots much larger and better flavored fruit is produced; and it will generally be found that the most spreading limbs are the

most proper to be amputated, independent of their interference with other trees. Not that we would recommend high training, for it is a very great convenience to have the fruit within reach so that neither a long pole nor long ladder shall be necessary.

The overshadowing of the ground is in some respects beneficial. The grass will not be so injurious to the trees and if hogs run within the enclosure, there would be but little to complain of, while their manure would keep the soil in good condition.

To give our readers however, a clearer view of the luxuries which may thus be brought within their reach, and which would supply them through more than half of the year, including summer and autumn, we will mention the kinds that may be accommodated on such a piece of land.

15	Cherry Trees,
25	Pear do
12	Plum do
8	Apricot do
20	Peach do
10	Quince do
10	Early Apple do.

100

Now what farmer is there, who could not afford to appropriate half an acre for this purpose? But besides this, he would have a safe yard for his hogs when they are disposed to trespass.— Their value in a fruit garden, as destroyer of insects, is of great account. The proprietor of one, where hogs were not permitted, once remarked to us that much of his fruit was *wormy*; and in a remote part of our garden less frequented by them, the plums and cherries in some seasons are very inferior, while those which grow nearer to the trough, are generally free from such defects.

In some situations however, where the fruit garden is to be of greater extent, perhaps it might be better to plant

in a different manner. If placed in rows *thirty* feet apart, more or less, and set *five* feet apart in the rows, the ground between them might be cultivated with the plough, excepting a space of three or four feet in width on each side of the rows. This might remain as a pasture for the hogs while peas or any other vegetables that would furnish food for them might be sown on the cultivated part. Our experience in this line would warrant us in saying that such a system of culture would be economical and successful.

N. E. Farmer.

PROTECTION FROM CROWS.

As there are many districts of our country where crows are numerous and prove very destructive to the corn before and after it comes up, we will describe a very simple but most efficient *scare crow*, which we have seen tried with complete success. It consists in hanging a sheet of tin on a pole sufficiently long to be seen from all parts of the field. Where the field is large let these scare crows be multiplied on the more elevated points, so that they may be seen in every direction; four will be sufficient for a four acre field—Every breeze of wind produces a reflection which proves truly irresistible to these birds of prey, who invariably take wings and fly away.— If suspended by wire or strong twine they will remain permanent during the season, and if taken care of at its termination, will last for many years, indeed while ever their brightness is preserved, as it is the glitter thereby reflected which the crows so much dread.

BONE BUSINESS.

Some people would like to know the nature of this business, and perhaps when told, it will be as much a matter of surprise to them, as it was when first communicated to us. Certain old men, women and children may be

seen daily in all parts of the city gathering up old bones. This branch of business started about four years since, and it gives employment to hundreds, almost thousands of poor people in Philadelphia. Many of them are able to earn from 50 cents to \$1 each day by these small gatherings by the way side, and these save themselves and their children from want, or perhaps the penitentiary. In this county there are several large establishments where these bones are purchased. One in Moyamensing pays out more than \$100 each week for these apparently worthless materials, gathered in every part of Philadelphia.

Bones gathered up in this way, and from such sources, one could hardly imagine are of any value. But the variety of purposes to which they are put, shows in political economy that nothing is literally worthless. The bones are assorted and each particular kind is put to a specific purpose. Some are made into neat's foot oil; others are sold to knife and umbrella makers, while another portion is used by comb, brush and button manufacturers. Many of them are used in the manufacture of blacking and printer's ink, and by sugar refiners. Even the tallow chandler and manufacturer of soap is deeply indebted to these bones for his success. The bone dust which is made from the refuse part, is purchased by farmers and greatly tends to enrich the soil.
—[Phila. Ledger.]

GRAFTING THE LILAC ON THE ASH.

Mr. Scott, of South Carolina, has communicated to a Southern paper, the following interesting information respecting the propagation of that early and beautiful flower, the lilac:

This season I grafted the different species of lilac on the common ash, in accordance with some information I received from a friend, (Mr. Wolff, jr.)

while I lived in Paris. I do not recollect to have seen any account of any one having tried the same in this country. We have grafted about three dozen ashes, varying from four feet to ten feet in height, with the common and Persian lilac; and I am happy to say that the result has exceeded my most sanguine expectations, for we have grown about twenty-five healthy plants, with branches from one foot to eighteen inches long, which I hope in another year will be covered with bloom. They were grafted in April, after the lilacs had made considerable shoots. I would therefore advise that the scions be taken off in January or February, in order to retard their vegetating too soon for the stocks.—Would not the pendulous ash form a beautiful object by having its branches grafted with Persian lilac?

THE FARMER.

It does one's heart good to see a merry round-faced farmer. So independent, and yet so free from vanities and pride. So rich and yet so industrious: so patient and persevering in his calling, and so kind, sociable, and obliging. There are a thousand noble traits about him which light up his character. He is generally hospitable: eat and drink with him, and he wont set a mark on you, and sweat it out with a double compound interest at another time—you are welcome. He will do you a kindness without expecting a return by way of compensation; it is not so with every body. He is generally more honest and sincere—less disposed to deal in a low and under-hand cunning than many I could name. He gives to society its best support—he is the edifice of government and the lord of nature. Look at him in homespun and black, gentlemen : laugh if you will—but, believe me he can laugh if he pleases.

*From the Farmers' Cabinet.***P O U L T R Y.**

Every person who is familiar with the habits of fowls must have noticed their fondness for animal food. Animal garbage, insects, slugs and worms are sought for and devoured by them with great avidity: During our long winter seasons they are prevented by the frost from procuring a supply of animal food, and by many this is supposed to be the cause of their ceasing to furnish us with the usual supply of eggs. Some managing house keepers, who know that eggs always bring a good price during the season of frost, boil brand, or shorts in pot-liquor in which meat has been cooked, and which has imparted to it the animal juices, with which they feed their hens, and it is unquestionable that they derive a great advantage from it. Corn and oats parched or browned in a pot over the fire is a kind of food that poultry are very fond of, as well as boiled grain of any kind, and an occasional change of food is found by a long experience and observation to be highly important in promoting the health and thrift of domestic animals of every kind. Keep your fowls dry and clean, give them good lodgings, provide them with some dry dirt, ashes or old slackened lime to rub themselves in, and give them a plentiful supply of food, a portion of which should be animal, and you will not have to complain for their not thriving or laying eggs.

PELLOWS, OR SKINLESS OATS.

Thro' the attention of Col. Joseph Cowdin, a most attentive and useful member of the American Institute, in this city, there has been forwarded to the society, by the Great Western, a species of grain, called Pellows, or Skinless Oats. The description accompanying it, says that it grows on the thinnest soil, and is very hardy. It will stand for a week or more without inju-

ry, after it is ripe before cutting. It produces more meal than other grain and better bran; and the straw is tougher than oats. The meal goes much farther in thickening water or milk, and is more nourishing. It was presented with the description, by Mr. John Harris, whom Col. Cowdin states is a practical English farmer. It should be remembered that the valuable papers from Mr. Hume, member of Parliament, came through the same thoughtful and valuable member of the same Institute, which elicited the remarks we made a few weeks since, on the expediency of protecting American labor against those countries which refuse a just reciprocal trade with us. Every American, when abroad, should devote some time to help on his native country in her proud career of improvements and it should be the delight of those who remain at home to honor them. Gen. Talmadge has set a noble example, and we are pleased to see other members of the Institute following on. The seeds may be seen at the Repository, by farmers, horticulturists, &c. who call, from whence small quantities will be distributed.

It will be tested the coming season by some of the best farmers belonging to the institute.—[N. Y. Express.]

**PEACH TREES.**

We have seen it stated in one or more of our exchange papers, that Peach Trees will be effectually protected against the depredations of the worms and other insects that destroy them, by having planted around them, any of the bitter herbs that grow in our gardens, such as tanzy, rhue, wormwood &c. As the experiment could be made with little trouble and no expense, we hope some of our farmers and gardeners will make it, and let the public know the result.

ON MILDEW, BLIGHT, OR RUST.

Our friend Col. Kenderton Smith, having examined into this scourge of the farmers interest, believes after mature examination he has discovered the cause of, and remedy for the same. We cannot find room for the entire article, which was read before the 'Philadelphia Society for Promoting Agriculture,' on the 7th of April 1841, and published in the Farmers Cabinet, we therefore give the most important extracts.

He commences by informing us of the chemical properties of vegetable life, viz:—Heat and moisture, and the misfortune many labor under from the want of a practical knowledge of chemistry. He then states that in the year 1838, I suggested to the Society the expediency of inquiring into the advantage or disadvantage of cultivating grass seed upon land previously sown with wheat. I did so, because, as I stated at the time, I had observed that my wheat, in certain parts of my field, where there was no grass, was of excellent quality—whilst in other parts of the same field, mildew prevailed, and the grain was shrunken and worthless.

After suggesting to various individuals his views in regard to sowing wheat with and without grass seed, he found as one of an examining committee appointed by the Agricultural Society, that wheat sowed without grass seed yielded invariably a good crop, whilst seed sown or intermingled with grass seeds, produced a blighted or mildew crop. Summer fallows or land ploughed in the spring, and reploughed in the fall previous to sowing, he contends will produce crops not mildewed.

Since it has been generally known that I presume to have discovered the cause of mildew in wheat, I have con-

versed with a number of persons, particularly farmers who were curious to know my views on the subject, and they have in every instance except one, admitted that they could not recollect a single crop which being sown with wheat alone, and being free from grass and weeds, was affected by mildew. A young farmer from Bucks county, from whom I have obtained some of my supplies during the past winter, called upon me as usual a few days ago. In the course of my conversation (for I seldom lose a favorable opportunity to have a little chit-chat with a farmer) I mentioned that I thought I had discovered the cause and the remedy for mildew. He expressed some surprise, but when he heard my views, he said at once that he had no doubt it was so, as his father never sows grass with his winter grain, and always has good crops. He then spoke of individual instances of mildewed and good crops in his neighborhood, and the customary mode of cultivation, and finally said that he was fully convinced from his own observation and experience, that my views were correct.

And then concludes by observing that the system heretofore pursued by our farmers is wrong in many respects; the stubble of the grain, under the present plan is lost. If ploughed under, the straw, &c., would render the land still more fruitful and productive.—Ploughing it after harvest would prevent it from being overrun and impoverished by rag-weeds and other noxious vegetation, and sowing it with grass seed, even without manure, after a second ploughing, allowing sufficient time to intervene for the vegetable matters turned under to rot, and the grain which is scattered two or three inches high—say about 16th of October—would insure a more abundant crop of hay for the ensuing year, and greatly enrich and improve the soil.

Silk Culture.**IMPORTANT DISCOVERY.—THE MUSCARDINE IN AMERICA.**

Probably the most important information it has ever fallen to the lot of the writer of this to communicate to the Public, on the subject of silk culture in this country, will be found in the present article. It has been known to every one who has read much on the subject of the silk culture, that, by the ravages of a disease called *Muscardine*, in Europe, the average loss of worms, taking one year with another, amounted to from forty-five to fifty per cent. of all the worms hatched; and, what was still worse, the disease generally made its appearance after the greater portion of the expense of the rearing had been incurred. This evil has continued, from time beyond the reach of history, to within a year or two past. In the United States, all of us have heretofore considered our worms exempt from this fatal disease; it having generally been supposed not to exist here at all. This was a fatal delusion. I have just received from France a copy of the ‘Annales de la Societe Sericicole, fondee en 1837, pour la propagation et l'amelioration de l'industrie de la soie en France,’ for 1837, 1838, and 1839, in one of the volumes of which I find a plate representing silkworms in the various stages of the *muscardine*; the first glance at which showed me that it was the identical disease of which a great portion of the silk worms in this country have perished. All who saw the disease last summer and have seen this plate identified it instantly. I shall endeavor to have translations made for the next number of the Silk Journal, and, if possible, shall accompany them with a copy of the plate, that all may read, see, and judge for themselves. In the mean time, however, I have thought it advisable to take this hasty notice of the

fact, that all silk growers may be enabled to apply the preventive and remedy. Happily, the remedy will do no harm, either to the healthy worms or those that may be affected with other diseases, and is cheap and easily applied. The remedy is a free application of *air-slacked lime* to the worms and also to the floors of the cocoonery, and white-washing all the wood work of the fixtures. The lime should be sifted through a fine sieve *on the worms*, two or three times a week if healthy, and once a day if diseased, in the morning before the first feeding, and after cleaning the hurdles. The quantity of lime to be sifted on the worms may be just sufficient to whiten the worms and leaves well; and it should be commenced when the worms are half grown, say twelve to fifteen days old. This remedy has, during the past two years, enabled those persons in France who used it to save and obtain cocoons from ninety-seven per cent., of all the worms hatched.

Now that we know we have this formidable disease amongst us, it becomes necessary that the remedy should be applied; and, as there are very few, if any, who know the disease by sight, I would most earnestly recommend that the remedy be applied *in all cases* whether the worms are sickly or not; for it is even more effectual as a preventive than as a remedy, and, as before stated, will do no harm to either healthy or sickly worms.

I consider it fortunate that this invaluable information has reached me at this particular moment, just in time to be of immense service to us in this our day of ordeal. Further particulars of the disease and the remedy will be published in the forthcoming and subsequent numbers of the Silk Journal.

GIBEON B. SMITH.

Editor of the Silk Journal, Balt. Md.

WHY DON'T HE DO IT?

When the Farmer knows, that a gate is better, and as a time and labour saving fixture cheaper, than a set of bars and posts, and without calling on a carpenter he can himself make one, *Why don't he do it?*

When he has no other fastenings to his gates and barn doors than a rock rolled against them, and in a single evening after supper is able to make a better, *Why, don't he do it?*

And when he knows it's better and more profitable to have good fences than poor, *Why don't he do it?*

Or when he sees the boards dropping from his barns and out buildings, and like heaps of rubbish lying in piles about his premises and need only nailing on again, *Why don't he do it?*

Or if he is afraid of the expence of nails and is always crying up the maxim of Dr. Franklin, to save the pence and the pounds 'will take care of themselves,' and he knows that the same Dr. Franklin also said that 'many men are penny wise and pound foolish,' and he is not careful to think of the precept contained in the latter, *Why don't he do it?*

If it is a saving of nearly half the manure of a farmer's stock, by keeping them shut up in a yard, instead of running at large through most of the winter, *Why don't he do it?*

And when he knows that his pastures would yield nearly double the feed, and of a better quality, if the bushes were out and subdued, *Why don't he do it?*

And if he can add fifty per cent, to the product of his clover fields, and even his pastures by the use of Plaster, *Why don't he do it?*

If a farmer of fifty acres has (as he should have) use for a corn sheller, and one of the many improved fanning mills, and he has not already obtained both, *Why don't he do it?*

And finally, if every farmer is not

a subscriber to a paper, *Why don't he do it? — Farmers' Gazette.*

Examine your Implements.—It is well in this month to make a careful examination of your farming implements; ascertain what are wanting, what new repairs, what new ones are to be introduced, &c., that all may be ready when required for use. It is not good policy when the seed is sown, to find you must wait until a harrow can be constructed, or your neighbor has done with his, before you can cover it; or when you are ready, to find that you have hoes without handles and broken snaths to your scythes. All are more or less dependent, but the practice of borrowing agricultural implements should be discountenanced as much as possible, since they are all so cheap that where they are wanted frequently, the old adage, that it is better to borrow than to buy, is fully reversed.

Alb. Cul.

HEN HOUSE.

A Hen House should be a building for that purpose exclusively, and the accommodation of fifty hens and their progeny, in size about 10 by 12 feet, and seven to eight feet in height of walls, with a door in the centre of the south and east end, made to shut as close as the doors of cur dwellings: and a small aperture near the door, about 8 or 10 inches, and 2 feet from the ground for the admission of the fowls in each gable end; a window hole 18 by 30 inches, with a lattice, so as to exclude ravenous birds, and a shutter inside to be closed tight in winter, but to be kept open in the summer for the purpose of ventilation.—

The inside of the house should be plastered and whitewashed as thoroughly as a farmer's kitchen: There must be no ground floor, but a light floor on three sides, 3 feet wide, and well joined to the wall, about 4 feet from

the ground. Above the floor, place the roosts, two on each side, the outer one 12 inches from the wall, the other 15 inches from that. The roosts, if practicable, should be sassafras poles, with the bark on, as this wood is found to be a slow conductor of heat, and is thought to be less liable to be infested with lice, than most other kinds of timber, owing to its peculiar aromatic smell. Under the floor place a row of boxes for nests, 2 1-2 feet from the ground. The boxes to be 10 by 12 inches, and 6 or 8 inches deep. In the bottom of the box put 1-4 of an inch with fine lime or ashes, and then fill nearly full with fine straw. The interior of the house should be thoroughly cleaned and whitewashed early in the spring, and the ground well covered with slacked lime or ashes. If cold weather put little fine straw on the ground. If at any time the house becomes infested with lice, clean, and whitewash as before directed. On the ground place your feed boxes, which should not be very deep, but of sufficient capacity to hold half a bushel each, and keep them well supplied, the year round, with corn, buckwheat and oats, or other kinds of grain having one box for lime and gravel in the winter, I am satisfied, that whoever will adopt the above plan and regulations, will soon find themselves well paid for expense.—*Alb. Cultivator.*

Raising Calves.—As various methods are recommended for raising calves permit me to recommend the mode that I have found most successful.

Take the calves off when two or three days old, or when the skin is dry learn them to drink; which they will readily do at that age; feed them with new milk about a fortnight, then with skinned milk, in which a little meal has been boiled; by degrees water may be added, and the meal increased to a pint a day; give them a handful of row-

en or clover hay once or twice a day. Follow this method until July, when a good pasture and a plenty of water will be all that they will require.

N E Farmer,

FAC TS.

"Facts are stubborn things."

1 A poor farmer will be a poor man.
2 A large manure-heap makes a full granary.

3. Intelligence to plan, industry to execute, and economy to persevere; prosperity follows.

4 Ignorance, idleness and waste are followed close in the rear by distress, and poverty and want.

5 The interest and happiness of the owner of all domestic animals are promoted by kind treatment, full feeding and cleanliness. Try it.

6 Poor tillage, poor crops,

7 To raise an abundance of grass is the foundation of all good husbandry, and should be first and last effort of every person who desires to be a successful and prosperous farmer.

8 Plants derive their nutriment from the soil, and every crop removed takes away part of its productive power, which an honest farmer will take pleasure and derive profit from restoring as soon as possible.

9 Those who trespass on the kindly disposition of the soil to produce crops, without making adequate returns to it, are soon brought to judgment.

10 A wise man will spread neither his manure nor his labor over more ground than will enable him to attain a maximum result.

11 Postponing doing right, is doing wrong.

12 A well cultivated garden is the most profitable part of a farmer's domain.—*Farmer's Cab.*

A NEW TOMATO.—The botanists of the exploring squadron discovered at the Fijis a new species of the Tomato.

REMARKS ON ORNAMENTAL GARDENING.

Horticulture, after all that has been said and written, deservedly, in its commendation, is but an embraced department of the more enlarged science of Agriculture. It is the great, on a reduced scale; to a certain extent, it is the practical cyclopedia, as well as the model-farm of the agriculturist.

Alas, how few properly study, how few in our country through want of merited reflection, duly appreciate the value of the kitchen garden. It has not been so in all places or times; though necessarily imperfect, because, like mathematics, its utmost point of excellence seems forbidden to human attainment. Our great proto-father enjoyed in his first garden, a satisfaction denied to the most fortunate of his descendants, a happiness unattainable by his children; for the garden of Eden was made not by human hands.—it was the work of God. When Adam was driven from his first home of indescribable bliss, he, by the labor of his hands and the sweat of his brow, made his little garden in other and less fruitful soil.—In all times, and by all generations since, the hardy husbandman has had his garden. It is a matter of surprise, that while sciences of later birth have advanced almost to perfection, horticulture, perhaps the most necessary to man, has been comparatively so neglected and unimproved, and to our shame, especially in this land of freedom.—‘Sat prata biberant,’ said the Mantuan bard, in allusion to the practice of irrigating land, which prevailed in Italy, near two thousand years ago, as a means of fertilizing the soil; yet how little is it at this day pursued, even in the land of Cincinnatus.

The inhabitants of Holland, proverbially industrious, have indeed almost made their country a garden; and to the application of irrigation, above all other causes, they owe that great abundance

which is the almost invariable reward of great assiduity. The Hollanders have brought their industry to the land of their adoption, but they have left much of their skill at home.

In Britain, the attention of the people, is by the peculiarity of the general policy of that nation, much diverted from the cultivation of the soil, yet agriculture has not been much neglected there; and, so far as attended to, it has been honorable to the nation. Industry has been greatly aided by the application of scientific principles. In the application of these principles to horticulture, the Englishman has, in very many instances, approached a perfection worthy of the imitation, and still more of the rivalry of the American.

How happens it, that so little attention is given to Horticulture in the United States? The people are industrious; they are intelligent; and much is done for the promotion of science in its various departments; but it must be confessed, although it may cause a blush, that horticulture is shamefully neglected. True, every farm-house has as its adjunct, a kitchen garden; but what a garden? Would you walk through it? There is no walk there; or if there be, it is hidden by the crops, perhaps of vegetables, perhaps of weeds, or more probably, an unseemly mixture of both.—Would you partake of some desired portion of its fruits, the chance is, you cannot reach it without trampling on some other fruit which you do not need. Over beds of earth carelessly piled up, seeds of various kinds are frequently thrown, as if an entire crop, like that of the field were to be reaped during a single gathering time. Neither ornament nor convenience, nor even actual profit, seems to enter into this garden without a plan. The farmer acts as if he would not waste on the ‘little patch,’ the labor which would be more profitably employed in the wide extended meadow, or the large corn-field. Here rests the

error. There is no other acre on the farm, which produces so large a return as that of the kitchen garden, nor is there any other acre on the farm, which will produce so large a return of profit in proportion to the labor and capital expended. The farmer instead of saying, "I am expending too much on this pot," might better say, "I am expending too little." The kitchen garden in truth, is the proper school of the Agriculturist. There he will learn the great value of properly prepared compost, without which his garden will produce a scanty crop; he will there learn that manure, in order to secure its utmost benefit, must be buried beneath the surface, and not thrown loosely on the surface; he will there learn the great value of irrigation. The principles of the kitchen garden, are in many instances applicable to the farm generally, and may often be adopted with great advantage.

A well furnished garden embraces the choice specimens of both nature and art, carefully selected and judiciously and harmoniously blended together—assisting nature to improve her own productions.

The amateur will not only collect from every quarter, the beauties of nature, and arrange them to the best advantage, but, calling to his aid the ornamental arts, he will heighten their effect by suitable displays of rural architecture—he will embellish his garden with jets and fountains,* and with appropriate specimens of sculpture; and the pencil of the artist will give delight to his evening walks with pleasing transparencies. He will also avail

himself of the treasures of Conchology —"perhaps none but the department of Flora, can vie with this in variety, symmetry of form, and in richness of coloring."

The head of a family, if he cherishes the social virtues, will prefer his home to any other place. It is like a center of gravity to all his pleasures and attachments to life. If you see a good vegetable, flower and fruit garden, attached even to an otherwise humble cottage, there can scarcely be a doubt but that cottage is the abode of happiness—that home is the most pleasing place to its occupant.

The God of nature paints the flowers of the field most exquisitely, and gives us power to discover and admire their inimitable beauty. "Do you know," said the amiable Wilberforce, as he was sinking under the infirmities of old age, opening on some flowers shut up in a book, "Do you know that I am very fond of flowers?—the corn, and things of that kind. I look upon the bounties of Providence—the flowers I look upon as his smile."

"Your voiceless lips, oh flowers! are living preachers,

Each cup a pulpit, and each leaf a book,
Supplying to my fancy numerous teachers
From loneliest nook!"

To conclude—In gardening, as in all other subjects, a plan is necessary to success, and having been frequently solicited by Messrs. Cultivator, and by other friends in this and the adjacent counties for something of the kind, and considering this the proper season to commence preparatory operations.

Little has been published in our country on the subject of gardening as an art of designs and taste; and the publications of Europe not being suitable to our wants, it is proper to make a beginning and devise that which may suit ourselves, our country, and our climate.

ALEXANDER WALSH.
Lansingburgh, Feb. 4, 1841.

*The subject of hydraulics in domestic economy, is but recently beginning to be developed in our country; but it is to be hoped that the great interest which every one must feel in possessing a supply of water, both for use and ornament, will awaken the attention of the public more extensively to the subject.

POINTS OF A GOOD HORSE.

COL. S. JAQUES' remarks at the sixth agricultural meeting, on the prominent points to be observed in the selection of a useful horse particularly for a roadster :

I prefer a lightish head, neatly set to the neck; the neck rising promptly and strong from the shoulders and withers; neck somewhat crowning or curving at the top, tapering to the head, with a strong crest. Shoulders well laid in, spreading well back, something like a shoulder of mutton. Withers rising moderately high, and inclining well into the back. If the withers are low and flat on the top, the horse will be inclined to plunge to the ground, and when fatigued will stumble or fall.—Neither must the withers rise too high, as he will then appear as though on stilts: both extremes are serious impediments to fine and safe action.—Ribs should be well rounded on.—Back strait and short, well coupled, that is, the hips well thrown forward, forming a strong loin, and given a long lever from the point of the hip to the hock joint of the hind leg. The horse should be a good length from point of shoulder to the extreme point of buttock. Dock strong, and well covered with hair. Close and snug immediately under the dock. The muscles on the inner part of thighs should be full and well shut together. If there is a cavity under the dock, the horse will be inclined to scour, and probably a door-yard horse.

The head, neck and body forms a lever, resting on the fore legs as a fulcrum, the head being at the end of the lever. If the neck be very long and the head heavy, or if the neck be quite short, and the head short and light, either of these extremes very much affects the regular clips of action. The whole machine should be of good proportion.

The fore arm is a very important

lever as regards the safety as a roadster. The legs should be clean and free from blemish, and when in motion move true, and free from cutting and wabbling. The feet should be round and steep; heels broad, coronet and posterns of medium length. Shank or cannon *short, broad, and flat*, showing the tendons or sinews. The knee large and well dropped down; the arm above the knee long, and the muscles large and full. The top of the shoulder, where matched to the withers, should not be so heavy loaded with the muscle as to impede their action. No objections to having the fore feet move pretty close, but not so as to cut.

Much depends on the form of the hind leg and the power of that lever, as regards *strength and speed*. The shank, hock and thigh, should be broad and flat, something like that of an ox; and if so, when in motion will operate like a plank sprung edgewise, and then let fly. If the hind legs when at good speed open and spread a little, no objection, providing there is a good free action in the hock joint.

N Y Farmer.

WONDERS OF HORTICULTURE.

Innumerable are the advantages which mankind have derived from the horticulturalist. Few would suppose that the peach from which branched the nectarine, has its origin in the wild lime. That favorite edible, celery, springs from a rank and acid root, denominated smallage, which grows in all sides of ditches, and in the neighborhood of the sea. The hazelnut was the ancestor of the filbert and cabnut, while the luscious plum can claim no higher source than the sloe. From the sonic crab issues the golden pip-pin, and the pear and cherry originally grew in the forest. The garden asparagus which grows though not very commonly in stony and gravelly situation near the sea, when growing spon-

taneously is a diminutive plant, and none indeed but a practiced eye, examining into the species which is reared by artificial culture, can discern the least resemblance. Wondrous to relate, the cauliflower, of which the broccoli is a sub-variety, is derived, together with the cabbage, from the colewort, a small plant, with scanty leaves, in its natural state and not weighing half an ounce. The Crambe Maritime which is found wild, adjacent to the sea, has been improved into seawale; and the invaluable potatoe is the offspring of a bitter American root of spontaneous growth; and the all tempting pine-apple descends from a fruit, which, in foreign climates, grows wild by the sides of rivulets, and under the shade of lofty trees.—*Gardener's Gaz.*



From the Franklin Farmer.

DISEASES OF COWS AND HORSES.

A valuable receipt—Permit me to tender my grateful acknowledgement to Mr. Lewis Sanders, for the information communicated by him in your 47th number, in compliance with my request to the public on the 13th November. I do with pleasure say to Mr. Sanders, I am pleased with the remedy he recommended; and on reading it, I determined to try it; but on examining the cow I found her nearly well. And as the cure is one of such a character that the public ought to know it, I concluded to make it known, and that it may be understood, I will describe it. I purchased the cow at Capt. Sutton's sale. She had been foaled and walked badly, and seemed to be short winded. It was thought to proceed from the tenderness of her feet, but on a close examination, I found a lump of hard flesh growing under the windpipe, midway between the jaw and the breast, about the size of a boiled walnut, that could be moved about one inch up or down. This

lump grew so as to clearly interrupt her easy breathing. I consulted physicians about it, who called it a wen, and thought it might be cut out with safety. It grew to be larger than a man's fist, and in June I found the glands of her neck had enlarged. They continued to grow as did the wen. Having used a mixture in many cases of tumors on horses, I determined to try its virtue on the cow, and commenced the use of it in October, and at the time I wrote, say the 12th of November, I feared it would fail to effect a cure, but to day I find the wen soft and under half the size it was when I commenced using the mixture, and the glands soft and greatly reduced, and her breathing much improved. I will now state my statement and the ingredients of the mixture:

Spirits of Turpentine,	2 parts.
Oil of Spike,	1 "
Barbadoes Tar,	1 "

Mixed in a bottle—shaken at every using. Wet the parts and rub it well. I have had the cow rubbed with it three times since about the first of November, and kept her housed at night, and not permitted to be in the rain at any time. She was from home in October, (sent to the bull,) and was rubbed but twice a week while absent. And I now say to the public, that this is a valuable mixture. I have cured the highehead in the horse, ringbone, fistula, swinna, and many hard tumors, such as naval galls. For all these diseases, I rub it a great deal, and heat it with a hot iron.

The leprous heifer I lost, was seen by Mr. Sanders about the time the disease had spread over her neck, (it commenced on the ears first) and he recommended to wash the diseased parts with warm soap suds and anoint it with an ointment made of sulphur, lard and tea. This was done three times a week, but without effect. The disease spread rapidly over the whole sur-

face, and killed her in about six weeks, as it would have done with my cow, that I spoke of in my former communication but for this mixture. And now in conclusion, I say to your fellow-stock raisers, use and test this mixture faithfully, and they will say this communication has done them good, which is the object of

JOEL SCOTT.

CULTURE OF THE RHUBARB AND STRAWBERRY.

Messrs. Editor.—As I have cultivated both Strawberries and Rhubarb for about ten years, I thought a few hints on their cultivation might be acceptable to some of your readers, if they will take them in a rough way.

The Strawberry I have mostly cultivated is the Hudson. I plant any time from the first of April, till they are in bloom. I, one year, planted 25 square rods of ground: the plants were all in bloom when set out; and the next year I picked 38 bushels, and there were fully 10 bushels left on the vines.

I planted them in this way—first plough or spade the ground; harrow it smooth; then strain in a line on one side nine inches from the edge, and plant a row from twelve to fifteen inches apart; then move the line 18 inches and plant another row; then move it three feet, and again 18 inches—and so on until the ground is planted. I then go over and put one male plant every six feet, between the two rows. Keep them clean of weeds through the summer, and let them spread as much as they will.

In the fall dress out the walks eighteen inches wide, which will leave the beds three feet wide; and when it sets in cold, give them a light covering of straw; rake it off in the spring. You may then expect a full crop. It is best to make a new bed once in two or three years.

When I first began to cultivate the Rhubarb or Pie Plant, about ten years

ago, twenty bunches would supply the Cincinnati market. There are now two or three wagon loads a day sold in the season of it. I have for some years cultivated nearly an acre of it.

It grows best in a deep rich soil, rather inclining to moisture. I manure the ground well; plough it deep; harrow it smooth; then furrow it off four feet and a half apart; set the roots in the furrow three feet apart; cover the crowns about two inches with earth, and keep it clean through the summer with the plough and hoe.

One or two dozen plants are enough for a large family. I have grown the Mammoth Rhubarb with leaves three feet in diameter the foot stalk weighing a pound: one stalk was enough for a large pie.

S. S. JACKSON,

Green Township, March 11; 1841

Fattening Poultry.—An experiment has lately been tried of feeding geese with turnips, cut up very fine and put into a trough with water. The effect was, that six geese, weighing only 9 lbs each when shut up, actually weighed 20lbs each, after about three weeks feeding with this food alone.

New Genesee Farmer.

To preserve Corn from the Cut-Worm.

It may not perhaps, be known to all our brother farmers, that a handful of ashes and lime, or of lime alone, applied to each hill of corn, either when planted or after the corn is up, will effectually preserve it from the ravages of that pestiferous little varmint, the cut-worm.

Lexington (Va) Gazette.

The Farmer.—The most honorable, the most useful, the most independent of men, is the well informed farmer, who cultivates his own soil, and enjoys the advantages that health, competence and intelligence are sure to bestow.

Recipes.

A CERTAIN CURE FOR FOUNDER IN HORSES.—Take a large kettle of water and make it boil, lead the horse to the kettle, if he be able to walk, if not, take the water to the stable, commence with a swab, and wash the fetlock behind, then wash the legs in the same manner, then the shoulders and body,—rub the horse dry, and he will be well in a few hours. There is no danger of scalding the horse if the above direction be pursued. This remedy is on the authority of one of the best Farriers in the place, and is worth to every farmer double the price of his subscription to this paper.

To cure SCRATCHES on a horse, wash the legs with warm strong soap suds, and then with beef brine. Two applications will cure the worst case.

WHITEWASHING.—As this is the season for painting in the interior of buildings, we republish the following receipt for an economical paint.

Skim milk, 2 quarts; fresh slackened lime 8 ozs linseed oil, 6 ozs; white Burgundy pitch, 2 ozs; Spanish white, 3 pounds.

The lime to be slackened in water, exposed to the air, mixed in about $\frac{1}{4}$ of the milk; the oil, in which the pitch is previously dissolved, to be added a little at a time; then the rest of the milk; and afterwards the Spanish white. This quantity is sufficient for twenty-seven square yards, two coats, and the expense not more than ten pence.

Simple whitewash is made by mixing quick lime to a bucket of cold water. Use no glue size, or whiting. If you do, it ever after will be yellow on using the lime wash.—Lou. Jour.

TO TAKE INK OUT OF LINEN.—Take a piece of mould candle, or common candle will do nearly as well, melt it, and dip the spotted part of the linen into the melted tallow. It may then be washed, and the spots will disappear, without injuring the linen.

CLEANING WINDOW BLINDS.—Soap or strong soap suds, will destroy green paint more readily than other colours; the lie has the same effect on oil paints that it has with grease. I have seen many painted rooms soiled by the carelessness, or ignorance, of wash-women, in the application of soap or strong soap water; when it does not destroy the paint, it may affect the lustre.

DURABLE WHITEWASH.—To make whitewash durable and prevent it from cracking, the water in which the lime is mixed should be fully saturated with salt before the lime is put

TO MAKE NAMES GROW IN FRUIT.—When peaches and nectarines are about half ripe, says the Charleston Patriot, cover the side exposed to the sun with stripes or specs of wax, in any desired shape or form, which hinders the sun from coloring the part covered; and, when the fruit is ripe, and the wax removed, it will be found marked in the manner described.

TO MAKE A BEAUTIFUL FIRE SCREEN.—Draw a landscape on paper, with Indian ink representing a winter scene or mere outline, the foliage is to be painted with muriate of cobalt for the green, acetate of cobalt for blue, and muriate of copper for yellow, which when dry will be invisible. Put the screen to the fire, and the gentle warmth will occasion the flowers, &c. to display themselves in their natural colors, and winter be changed to spring.—When it cools the colors disappear, and the effect can be reproduced at pleasure:

To prevent mildew on gooseberries, it is recommended to put a pint of strong brine around each bush in the spring, in such a manner that in coming in contact with the roots, that it may mix with the rains, and run down gradually.—A direct application to the roots would destroy them. It has been thought, from some experiments, that the mildew on the grape may be prevented in the same manner.—Yankee Far-

CANDLES altogether superior to the common tallow ones, are made in the following manner. Melt together ten ounces of mutton tallow, one fourth of an ounce of camphor, 4 ounces of bees wax, and 2 ounces of alum. Candles thus made will burn with a clear brilliant light.

BALM OF GILEAD BUDS.—The Salem Gazette says:—"Those persons who have for many years kept a junk bottle of buds stepped in spirit, it says that no one who knows the efficacy of this liquid for healing wounds, would be without the article. Now is the season, before the buds begin to open, to pick them."

MORE USE FOR BEETS.—In England, they are not only making sugar, &c., out of beets, but paper out of the refuse.

RENOVATION OF MANUSCRIPTS.—The following method is said to be effectual in rendering writing visible which has been effaced by an acid. Take a hair pencil and wash the part which has been effaced with a solution of prussiate of potash in water, and the writing will again appear as if it had not been destroyed.

TO GROW RICH.—Be industrious—frugal—temperate—rise early—observe exact order and regularity.

THE

FAMILY DYER AND SCOURER.

ALSO,

Fullers' Guide & Assistant.

Containing the art of Dying and mixing Colours, according
to practice, with an introduction, 150 receipts for
Dying Wool, Cotton, Linen and Silk.

With an appendix concerning Scouring, Bleaching, &c.

By JOSEPH SWARTE,

LIBERTY-TOWN, MD.

FREDERICK :

PRINTED BY GEO. F. STAYMAN.

1811.

TO THE PUBLIC.

In presenting the following small work the author will give at least some reasons which induced him to publish this little work: First, as I am going to the South. Secondly have been requested by a great number of my friends and acquaintances to give them Receipts for dying, which of course I could not refuse. But as I cannot make writing a business I concluded to write these receipts and have a number of them printed, assured, that all those knowing my ability in the art of dying &c, would take some copies off my hands, so that I could afford to sell them cheap, although I have been offered by a number of individuals five and ten dollars for some receipts only, but I would be confined by writing them to which I have not much inclination. My second reason is, the love of internal improvements especially in manufacturing; and what can make a house-wife more proud than when she can show colours in her domestic manufactured articles which will defy any Dyer to make them handsomer and more permanent. This little work therefore will instruct any lady, by following my directions, in the art of Dying—mixing colours—shading them & finishing them off to the best workmanship, as I have learned the art of Dying in Germany, and worked at it there for 8 years and practised it in this country for 22 years. I suffer myself with the public's opinion in my favour.

I have written this work according to practice, and not theoretically, and therefore I shall not make any more comments and leave it to the public's decision.

To Fullers not practised in mixing colours it is a valuable guide and assistant. To those that love economy I have only to say, that by scouring, brushing and re-dying their half-worn garments, they will look nearly as good as new. It is to be observed that water that will easily dissolve soap without curdling is good for dyeing all colours except blue and black—makes no difference where limestone water is very beneficial—the water can be made better by adding clear Bran liquor with the dye s it will give it a more soft feeling.

The art of dying is commonly produced by chemical process. Nature itself with the atmospheric air produces in some instances different shades of colours. For example; a blue which is a primitive colour is by nature produced, as it is a vegetable colour and only fermented by a natural process, which process nothing produces but the atmospheric air which makes the vegetable Dye stuff degenerate, and the artificial heat hastens and ferments the vegetable product, which colours the goods a green, but as soon as the air strikes the surface of the dye, and the goods are taken out, it turns it quickly blue. Otherwise is it, with the mineral blue which will of course not be as permanent by washing it with Alkali as the vegetable colours, but will retain its colour with mineral, or even vegetable

GLUE

Animal Glue,
Isinglass,

} Common Glue,
} Fish Glue.

acids, because the mineral blue is fermented. By mineral acid (those of Sulphuric acid) where the vegetable blue is fermented with Alkali such as Potash, Pearlash, Wood-lye, Urine, &c. I maintain that there are only two primitive colours which are blue and red.

Blue is an original colour by itself, produced by nature, fermented by a natural chemical process, and receives its permanence by the atmospheric air. Red is another primitive colour, is produced of vegetable dye and made permanent with the mineral acid as a mordant: the shades go as low as straw colour, from the highest carbuncle. Orange itself, is only a mixture of the darkest red with different lighter shades, which we call yellow. Fire itself will show the truth thereof, where the fire is ignited at the substance—such as wood, candles &c; we find the darkest red, farther off more abilitated or mixed with air it will become lighter by degrees, and at the tip thereof you will find it a Brimstone or Straw colour.

Blue, we can make as dark as a black with its own vegetable colour, and therefore we will only allow Red and blue primitive colours. With this theory then, I will go a little farther—as to the mordants or preparations, as every stuff to be coloured, must have an affinity towards the dye stuff to receive it, or to make it permanent, except the vegetable blue which by the fermentation gets fixed enough to penetrate it sufficiently to make it permanent. As there are—as before said, only two primitive colours—Blue and Red—also, there are two different ways of fixing the colours; some are fixed, by first preparing them to receive the dye, which preparation, or more properly call mordant, opens the body of the stuff to be dyed, imbibes the acid and prepares it to receive the dye permanently; such colours as Red, Brown, Green and Chemical Blue.

Explanation of Chemical Names—Mordants.

Those that want no mordant or preparation, are Black, Slate, Drab, Ash and Buff colours. There are some Reds and Yellow dyes without a Mordant, for which a Chemical process is made by way of a solution of tin, which fixes the colour quick, and makes it a glossy and shining colour, but the Alkali will always be injurious to the brilliancy of the colour; but before I give any receipts, I shall give an explanation of the Chemical names, as in my Recipes I shall mostly give the Chemical names, and not only for that reason but all the modern recipes of any kind are mostly given in Chemical names, which will make every one acquainted with them.

Chemical Names.

Nitrate of Iron,

Acetate of Alumine,

Sulphate of Lime,

Oxide of Iron,

Sulphuret of Arsenic,
Spirits of Hartshorn,

Nitric Acid,

Sulphuric Acid,

Muriatic Acid,

Murio Sulphate Tin,

Nitro Muriate of Tin

Muriate of Tin,

Sulphate of Zinc,

Sulphate of Indigo,

Sulphate of Iron,

Sulphate of Copper,

Sulphate of Alumine,

Acetate of Iron,

Acetate of Lead,

Argol.

Acetate of Copper,

Quercitron Bark,

Sulphur,

Fustick,

Explanation of Common Names.

} Iron dissolved in Nitric Acid.

} Mixture of 1 part Sugar of Lead and 2 parts of Alum.

} Lime saturated with Sulphuric Acid.

} Any thing that has a strong tendency of Iron, such as Iron dissolved in Vinegar, Copperas, &c.

Orpiment.

Spirits of Salamoniae, an animal Alkali prepared from Camel's Urine.

Aqua-Fortis.

Oil of Vitriol.

Spts of Salts.

2 parts Sulphuric acid—3 parts Muriatic acid, Tin as much as it will eat or dissolve.

2 parts Aqua-Fortis, 1 part Spts Salt, 1 eighth of its weight of tin.

} 1 lb Spts Salt, 2 oz tin dissolved in it.

White Vitriol

Indigo fermented with oil of Vitriol, called Chemic.

Iron, dissolved with oil of Vitriol then crystallised (Copperas.)

Copper dissolved with oil of Vitriol, then crystallized (Blue Vitriol)

The raw Alum decomposed with oil of Vitriol common Alum.

Iron dissolved in Vinegar, (Iron Liquor.)

Lead dissolved in vinegar, (Sugar of Lead.)

Crude Tartar,

Copper dissolved in vinegar, (verdigris.)

Black Oak Bark.

Brimstone,

} Yellow dye wood.

VEGETABLE GLUE.

Gum Arabic, from trees in Arabia.
Gum Dragon, from a tree in Brazil.
Gum Senegal, from a tree in Brazil.

DYE STUFFS.

Madder a root, Crop Madder the best—it discharges three colours—hand warm: a dull yellow; boiling heat its right colour, red; boiling, red brown—it must have a mordant to receive the colour. With yellow it makes an Orange. Turmerick a root, yellow, makes a scarlet with Cochineal; it makes a dye by itself with A'om, but a fugitive yellow. Cochineal an insect used for scarlet, crimson, pink, rose purple and peach blossom. Sac dyes, dye scarlet more permanent than Cochineal.

Brazil, Brazilletto, Nicaragua, Cam-wood, Bear-wood, Sanders and Peach-wood are all more or less for red or brown, with or without a mordant. Logwood, Sumac, Elder, Alder, Walnut hulls, Oak bark, &c., are used for browns, drabs and blacks. Aranetta is employed to give the first tint to woollen stuffs, intended to be dyed red, blue, yellow and green.

Solution of Tin.

I will now give the different solutions of tin which I will distinguish by No. 1, 2, 3.

NO. 1. NITRO MURIATE OF TIN.

Take 1 lb Nitric Acid, (Aqua-Fortis.)

1-2 do Muriatic Acid, (Spts. of Salt.)

Mix these 2 ingredients together in a pitcher, then add by degrees 4 ovs. granulated tin—put therein a piece as big as a bean, when it is dissolved add more, till all is dissolved, then put it in a bottle well stopped; it is then ready for use.

NO 2. MURIO SULPHIATE OF TIN.

3 lbs Muriatic acid, (Spirits of Salt.)

2 do Sulphuric acid, (Oil of Vitriol.)

Put the Muriatic acid into a bottle, sufficiently large so that the bottle gets only half full; then put the bottle in cold water, as deep as the spirits is inside; then add to it the Sulphuric acid; when mixed, take out the bottle into a warm place, or in warm water, then add granulated tin; by degrees as it dissolves, add more, until it will eat or dissolve no more. Take the clear solution into another bottle, then it is ready for use.

The tin that is left in the sediment can be used again for another solution, if the bottle is not put in cold water. When the Oil of Vitriol is mixed with the spirits of Salt—it will make a great effervescence and is likely to burst the bottle,—likewise, if you put too much tin in at once, it is liable to the same accident.

7

NO. 3, MURIATE OF TIN.

Take 8 ozs. of Muriatic acid, mix with it 1 oz. of water, dissolve therein 1 oz. granulated tin, little at a time, until all is dissolved, then it is ready for use. Stop the bottles well, with stoppers made of Beeswax and tallow melted together.

The tin for this purpose is called Block tin, and is to be had of Copper-smiths, Iron stores and sometimes of Apothecaries, where dye stuffs are generally sold. It is melted in an Iron ladle, or any iron instrument and when melted, it is held 4 or 5 feet above a tin bucket full of cold water, then let the melted tin run into the water, in a stream as thick as a straw, pour off, and dry the fine grain tin, then it is ready for use. These 3 above solutions of tin, I found the best of any that ever was published. I used them for twenty years in this country. They are partly taken from Dr Brancroft an eminent Chemist from England, who travelled in this country, some 30 years ago in search of dye stuffs.

Besides the above solutions, there is another necessary in dying, for Saxon blue and different shades of green, and is commonly called Chemic, because it was first discovered by a Chemist in the Kingdom of Saxony in Germany, but the right name is Sulphate of Indigo, because the Indigo is decomposed and fermented by Sulphuric acid which solution I shall now likewise describe.

NO. 4, SULPHATE OF INDIGO, OR CHEMIC.

Take 1 oz of Spanish Flotant Indigo which is the softest, and therefore the best, 4 ozs Sulphuric acid (Oil of Vitriol.)

Pound the Indigo as fine as flour, put it in a bowl, take a small stick of a willow tree, clean it from the bark, add the oil of vitriol by degrees to the Indigo; stir it constantly with the rod until it is well mixed. put it in a warm place for 12 hours, then add 1 gill of cold water—but very slowly, as the solution will raise, stir it constantly untill it settles again, then put it in a bottle for use.

Having given now a sufficient description, as an introduction to the art of dying, I will step now to the more useful description and receipts, and shall commence with the two primitive colours, with their different shades, and afterwards the compound colours, such as brown, green, purple, &c.

NO. 5, BLUE, WARM OR ASH VAT.

Take, 1 lb of Indigo best Bengal, pound it fine, then put it in an iron pot, put 1 1-2 pints of boiling water thereon, let it soak for a half of an hour, then run a round ball in the pot, or rub it with some other round instrument, when it becomes considerably fine, put about 1 gallon of water thereon—wash the ball or instrument used in the pot likewise. then beat it with a stick which will give the pot a trembling motion, and will settle the Indigo, which is not yet fine enough, decant off the blue liquid into your Vat; then grind the thick parts again, and so on until you can feel no grit, any more between your fingers; put them all in your Vat; wash all the indigo into it, then take a boiler that will hold about 12 or 16 gallons, fill it nearly with water—add to it 1 lb of Madder, 8 single handfulls of wheat bran and 3-4 lb of Potash, boil this together for 5 minutes, but

you must take care that it does not boil over, then put it to your Indigo in your Vat—rick it well up, and cover it well, and keep the Vat constantly in a heat that you can bear your hand in it—in 2 hours after, rick it up again and so on for 8 or 4 times—then by this time the blue vat will have a copperas rine, and by raising the liquid towards the light will look green.

When a blue vat has this appearance, fill your boiler again with water—put therein 1 1-4 lb Potash, after dissolved, put 2 quarts of it into your vat, rick it well up—let it stand for 2 hours, put in again 2 or 3 quarts—rick again and so keep on until all your liquor is in the vat, (but the Potash liquors must be always hot,) then the vat will look yellow, by raising the liquid to the light it will have a strong fermenting smell, and a very handsome copper skin and purple fume on top, then take out your ricker and, in 2 hours more the vat is ready to dip. You must then take care when you dip that the goods do not disturb the sediment and as soon as the vat gets cloudy in the liquor, you must quit dipping; rick it well up, and as soon as clear again, which will be in 1 or 2 hours, you can dip again—when your vat is half spent you must add a little more Potash. It will take about 2 lbs of Potash, to 1 lb of Indigo, or 3 lbs of Pearlash or 5 gallons of wood lye, strong enough to bear an egg—in all cases you must take about the half to the boiling—first with madder and bran, which is called setting the vat, and the 1st kettle full is to sharpen it up, when it is sharp enough, they must have these signs, it must feel a little slippery between your fingers, and bite a little on your tongue.

RENEW A VAT.

If there is not indigo enough in the vat to finish your goods, and you should wish to finish them you can take 1-4 or 1-2 lb of Indigo more after it is made fine, put it in the vat and for 1-2 lb indigo, take 1-2 lb madder, 4 handfuls wheat bran, 2 quarts lye, 4 gallons water, boil it together for 5 minutes, put it in the vat, rick it up and sharpen it as before, untill sharp enough. Should it happen that the vat does not work at first, then you have either too much or too little lye in it; some indigo, takes more alkali, and some less; if you have to much lye in it & it does not work in 6 hours then it will feel very slippery between the fingers and will smell very strong then you take 2 quarts of bran, put boiling water over it, stir it up and put it in the vat, rick it up, and in 2 hours after, it then will surely work, and if it should happen,that it is not sharp enough in the beginning, the vat will look thin and have a sour smell; then you must add more lye and begin to sharpen sooner as above directed. If a dye should be over charged that it has too much lye in it, so that the liquid looks black, and bran will have no effect on it, then you must take out the clear liquid into a vessel, then take the sediment out in another vessel, put the clear liquid back into the vat again, boil off 1 4 lb Madder, .4 single handfuls of wheat bran, 1 pint of lye, in 4 gallons of water, put it in the vat, and then there is nothing to hinder the vat from working; then sharpen as before; after you colour, put every other dip, one quart of that sediment you have taken out before, back again into the vat until all is in again, so that you will loose nothing of the Indigo; if you will set a blue vat again, take 3 or 4 buckets full of your old clear dye out, and after you empty the vat, put that clear

old dye back again. It will make your vat work quicker and more sure, by observing the foregoing well—grind the indigo fine, and keep all the vessels clean, and keep your vat in an equal heat. There is no danger of losing a blue vat, I never lost one in my life.

The above ash vat, will colour wool, linen, cotton and silk. Understand, the cotton must be boiled first, the woollen goods well washed, and scoured, and the silk run first through hot water, they must be entered wet, but previously well wrung and dipped until dark enough.

NO. 6. BLUE INDIGO VAT,—COLD DYE.

I shall give a blue vat here, which colours nothing but cotton, linen and silk—is used cold, and is in no ways so difficult as the warm ash vat. The light blue is dyed handsomer and more brilliant than in the ash vat, and likewise the pile blue is dyed in this vat for a good standing green on silk, cotton and linen; another advantage is in this vat, that you can colour out of it whenever you please, once a week, or once a month, and is handy for any house-wife. It is the vat where the blue calico's are dyed therein and all the blue domestic cloths.

I shall give the receipt for 1lb of indigo, which can be set in a barrel, or stander that holds about 30 gallons; a barrel wherein cider, or whiskey has been, is as good as any and handy to procure. I will only remark that one head has to come out, and the bung hole to be well secured with the bung well wrapped with muslin & well impregnated with tallow which will keep it from leaking, the barrel should be well bound and put in the cellar which is the best place on blocks.

Take, 1 lb of indigo, Being 1 is always the best, grind it fine as described in the warm h'be vat before, put the blue indigo liquid in the barrel then fill the barrel up with fresh water within about twelve inches, then dissolve in 1 gallon of hot water, 3 lbs of copperas, put it into your vat to the Indigo liquor, rick it up with a machine nearly like a coal rick, only a great deal smaller, then slack 3 lbs of unslecked lime in another gallon of water, and put it likewise inn the vat, rick it again and so keep on every 2 hours for ten hours, then take out the rick and in six hours it will be settled enough for colouring. The vat will then have a copper skin, and a purple scum on top and by rinsing the liquid it will look yellow, have then your cotton well boiled and wrung, hang it on sticks in the dye and let them rest on the top of the barrel, iron your cotton, linen or silk until the liquid is exhausted, wring your yarn well out into the dye, rick it up well, wrap your yarn into a cloth if not dark enough, in 6 hours you can dip it again and when it is sufficiently dark wash it in clean water, wringing it well and dry it. Your barrel ought to be within three inches full, and if not colouring, covered with a board; you can let it stand for months and previous to the evening before you wish to colour, rick up the dye as so frequently mentioned and when exhausted dissolve 3-4 lb Copperas, and 3-4 lb lime, put into it you can afterwards put in the same liquid another 1-2 lb of indigo, with 1-1-2 of copperas, and 1-1-2 of unslecked lime, in the same manner as above described. There is a great difference in indigo, some is very hard and heavy to its bulk which is commonly mixed with slate, and is of a blackish colour which sort is in no wise good for colouring; some is of a dark blue purple, in 4 square, light to its bulk,

easy to break in two, looks inside sometimes a little whitish in streaks which is the best and called Bengal.

NO. 7, CHAMBER LYE, BLUE VAT.

As I have now given a description of two of the best blue vats, I will give another which the economical house-wife very often uses, and is only used for woollen. For this purpose have an iron vessel filled with chamber-lye, put it in a warm place, in summer heat in the sun, and in cold weather in a corner in the fire place, after standing three or four days, take off the clear lye and throw away the sediment, then have your indigo finely pounded, put it in a fine linen or cotton bag and lay it in the lye, if you have a 1-4 lb of indigo, put in another bag 1 4 of madder, and 2 handfuls full of wheat bran, put it in the lye, syse both bags every day 2 or 3 times, in the course of 5 or 6 days your liquor will look green, then take out the bags, put in your wool for 2 3 or 4 hours, take out the wool, wring it hard into the dye, then put the bags in again, syseing them once or twice and if your wool is not dark enough, dip it again.

If your liquor gets empty, wh ch will be the case fill it up with chamber-lye that has been previously settled. By settling the lye first it will take away the disagreeable animal smell, wash your wool afterwards in soap suds, and then rinse in clear water.

I come now to those colours that require boiling, some with, and some without a Mordant, and I shall generally give the receipts for 5lbs of woollen yarn, which will be equal to 6lbs for woollen goods that are wove. If goods are wove into a cotton or linen chain or warp the chain must be deducted as the cotton or linen does not receive the colour in a woollen dye.

NO. 8, SAXON OR CHEMIC BLUE.

Fill your copper boiler which holds a sufficiency of water to float your goods with water, dissolve therein 1lb of alum, after dissolved, then put in your goods, and boil for 2 hours, then take out and rinse them, then fill your boiler with fresh water, put in that water a much of the above described Sulphate of Indigo or Chemic, no. 4., as you wish the shade for your colour; when it is hand hot, enter your goods, and boil them for a half an hour, then take them out and scrape a piece of chalk about as big as a hickory nut, then enter your goods and boil 5 minutes longer—air, drain and wash them clean.

Remark when you first put in your Chemic, stir it up, & you will see exactly in the liquid the colour it will make; keep it always a shade lighter than the colour required. If not dark enough, you will perceive it in 5 minutes boiling, take out your goods and add more Chemic, in that way you can make any shade from the lightest to the darkest blue. It is only a pity that this colour will not stand washing in alkali.

NO. 9. NAVY BLUE.

To 5lbs of woollen yarn, take 3-4 of alum, 3 ozs crude tartar in your boiler filled with water, boil your goods therein for one hour; take them out and rinse them, fill your boiler with fresh water, boil therein 3lbs of ground logwood for 30 or 40 minutes—take out the chips, raise your dye with 1 4lb of blue stone, or 1-4 of verdigris, enter your goods, boil them 1 hour—wash them clean.

Having now given all the receipts for blue on wool, necessary, I will give receipts for the other primitive colour, red.

NO. 10. MADDER RED.

To 5 lbs of woollen yarn, take, 1 1-4 lbs alum, 5 ozs of crude tartar, dissolve it and put it in your boiler—enter your yarn and boil it for 2 hours take it out, drain it, then wrap it up in a cloth and lay it away in a damp place for three or four days, those the mordant will impregnate in the yarn; after that time you rinse your yarn well in a running stream, then fill your boiler with water, put thereon 1 1 2 lbs of crepe madder as soon as milk warm, put your yarn on sticks across the boiler, let the sticks rest on the top thereof, and the yarn hangs in the dye—turn your yarn constantly and regulate your fire so that it will come to a boiling heat. In one hour lay your yarn in the dye for 5 or 10 minutes turning it with a stick, take it out, air it and wash it clear and you will have a very handsome red if the madder is good. This is as good a colour as the alkali blue, it will resist any chemical agent as well as soap and air.

As it often happens that crude Tartar is not to be had in the country there is a substitute for it; take 8 or 4 days previous to your colouring 1 gal. of wheat bran, scald it with 3 gallons of hot water—let it ferment in a warm place, which soon turns it sour; add then to the alum, instead of the crude tartar, 1 quart to every lb of yarn, and proceed as above—the bran can be given to the hogs afterwards.

NO. 11. MADDER RED BROWN.

A handsome & permanent brown is made for linsey, by taking 4 ozs of logwood—boil it 15 minutes, remove the chips, add to this logwood decoction 4 ozs of copperas, then after your madder red, No. 10 is coloured—put of this logwood and copperas liquor in the madder dye, then boil it for 10 minutes; so much more of this liquor as you put into the dye so much darker it will get.

NO. 12. SCARLET, WITH SAC DYE.

To 1 lb of yarn to this colour (your boiler must be well secured and very clean)—then fill it with clean water as soon as hand hot) take 2 1-2 ozs Sac-dye into a bowl or pitcner, put hot water thereon, stir it well and mix it with the water, it is hard to mix owing to the gummy substance which attends the lac, when well mixed put it in your boiler, add thereto 2 ozs of cream of tartar, boil it for 5 minutes, then add 1 quart of a strong decoction of black oak bark and 3 ozs of the Solution Muriate Sulphate of Tin, No. 2—then enter your previous wetted yarn and boil it about 1 1 2 or 2 hours, wash it clean. This scarlet will stand washing in soap, is very handsome and will not turn crimson like the following cochineal scarlet with alkali, and is considerably cheaper.

NO. 13. SCARLET WITH COCHINEAL.

To 1 lb of yarn—have your boiler very clean, filled with water—when hot put therein 1 oz of cochineal previously made fine in a coffee-mill or mortar, boil it for a few minutes and add 2 ozs cream of Tartar, and 3-4 oz. of Tumeric, stir it and add 3 ozs of Nitro Muriate of Tin—solution of tin. No. 1.

Boil your previous wetted yarn half an hour therein, wash it clean.

By putting in this exhausted liquor 2 ozs of alum, and 1-4 oz of pearl ash you can make a pretty pink by boiling warn therein for 15 minutes.

NO. 14. WOOD RED.

To 5lbs. Take 1 1-4 lbs of alum, 5 qts of sour water, as in remark No 10, boil your yarn for 2 hours, wrap it up and put it away in a cool place for 3 or 4 days, then rinse it, boil off 3lbs of Brazil wood for two hours—take out the chips and add to the dye 2ozs of alum, after dissolved boil your yarn therein for 2 hours and wash it clean. Remark—By adding 1-2 lb of madder to the Brazil liquor after the chips are taken out, it will make the colour more permanent.

NO. 15 LIGHT RED.

Yarn that is previously prepared with alum and cream of tartar or sour water as in No. 14, and boiled in this exhausted liquor for one hour will make a fine light red; a handsome lighter shade for carpetting.

NO. 16. BLOOD RED.

To 5lbs. Boil your yarn for 2 hours in 1 1-4lbs alum, and 5 qts of sour water, or 4 ozs of crude tartar, rinse it, then take 4 ozs aranetta rub it between your hands in warm water, until dissolved, put it in boiler add 2 ozs potash, or 4ozs pearl ash, or 2 q's strong lye, stir it up and boil your yarn a half an hour, then make a fresh liquor with 4 lbs of Brazil wood, boil it in water for two hours after taking out the chips, boil your yarn therein, for two hours makes a very pretty colour.

NO 17, CRIMSON.

Is dyed red either by No 10, 14, 15 or 16, then your boiler is filled with water, when boiling hot, put therein, for 5lbs of yarn, 1-2 lb hard soap previously dissolved in chamber lye, run your yarn for ten minutes, wash it clean. This is a colour very much worn for hosey filled, on a blue cotton chain.

NO 18, CRIMSON, WITH COCHINEAL.

To 5lbs fine goods—Have your boiler clean and filled with water, dissolve therein 6 ozs alum, 4 ozs cream of tartar, 1 1-2 ozs of cochineal finely powdered, boil it up together, then add 6 ozs of the solution of tin, No 1, enter your yarn, previously wetted and boil it for one hour, then boil 1 lb of Brazil wood, for two hours after removing the chips, add 2ozs of alum and 4 of pearlash, enter you yarn and boil it for one hour, and wash it clean.

NO. 19, ANOTHER.

To 5 lbs—A full crimson is made of cochineal for fine goods, fill your boiler with water, dissolve therein 1 lb of alum, 6 ozs of tin solution, No 1, boil your yarn therein, for one hour, then put in fresh water in your boiler, and put therein 5 ozs of finely powdered cochineal, boil it and add 4 ozs of alum, and 3 ozs of tin liquor, No 1, boil it for one hour more, then wash it clean—if you want it more blueish add 2 ozs of pearlash

NO. 20. PINK.

By adding to the dye, No. 19, 4 ozs more alum, and 2 ozs pearl-ash, white yarn boiled therein, makes a beautiful pink.

NO. 21. ANOTHER PINK.

To 5 lbs.—Take 10 ozs alum, 5 ozs cream tartar, 2 1-2 ozs cochineal in fine powder, boil it for 5 minutes, then add 2 ozs tin liquor, no 1, boil your wet yarn therein for one hour, your will have a fine colour—wash it clean.

After no. 21 is coloured, put in the same liquor 5 ozs alum 2 1-2 cream tartar, after dissolved, it will colour 3 lbs more of a lighter shade by boiling it a half an hour therein.

N. B.—By adding to this dye, a little alkali, potash, pearl-ash or lime water will always make different shades, so that you can always variegate your shades at pleasure.

NO. 22.—ROSE COLOUR.

To 5 lbs—Fill your well scoured kettle with water when boiling hot put thereto 2 1-2 ozs of powdered cochineal, 5 ozs cream of tartar, boil it up, then add 10 ozs of solution of tin (no. 1,) boil your wet yarn therein for one hour, and wash it clean.

NO. 23. WINE COLOUR.

To 5 lbs—Colour the yarn a pink as in no. 21, then have fresh water in your boiler, add thereto 1 1-2 lbs madder, boil your pink yarn therein, for one hour and you will have a rich wine colour.

NO. 24. ORANGE.

To 5 lbs—Make strong solution of black oak bark, which liquor will look very brown, after taking out the bark, add 4 ozs of alum, and 10 ozs of solution of tin, no. 2, stir it, and enter your wet yarn, boil it for five minutes, take it out and wash it clean, this colour strikes very quick, it is very brilliant, the same you see in stores, the handsome yellow flannels.

NO. 25. ANOTHER.

This is nearly as pretty as no. 24, and is made thus;—make a strong decoction of the same bark, then add 1 lb of alum, after dissolved, scrape therein a lump of chalk, as big as a walnut, then enter your yarn and boil for 10 minutes. These two colours, no 24 and 25 will make different shades, from the natural Orange, to the lightest straw colour; take out the orange after five minutes boiling, then add 2 ozs alum, and 5 ozs solution of tin, or instead thereof more chalk, enter 4 lbs of yarn, it will make the next shade; take this out after five minutes boiling—add to the same liquor, 1 oz alum, and 2 ozs tin solution which will give, still a lighter shade and will be as brilliant as the other, but it should be taken care that the outside of the bark should be shaved off, or it will make the colour too brown.

NO. 26. YELLOW.

To 5 lbs—Boil your yarn in 1 1-4 lbs of alum, and 4 ozs of cream of tartar, for 2 hours, rinse it, then boil off 1 1-2 lbs of Fustic in sufficient water for one hour, take out the chips, add 2 ozs alum to raise the colour, then enter your yarn and boil it for half an hour, wash it clean. This is a dull colour, but it makes a very good standing dark yellow.

NO. 27. ORANGE.

Take the yarn dyed in No. 26, and run it fifteen minutes through the exhausted red liquor, no. 10 or 14, where the yarn has been dyed, but the madder dye is the best.

NO. 28, DARK ORANGE, WITH COCHINEA.

To 5 lbs—For fine goods make a decoction of black oak bark, boil the bark only 5 minutes, take it out and add 4 ozs alum, 2 ozs cochineal in powder, boil for a few minutes, then add 10 ozs solution of tin, no. 2, enter your yarn, and boil it for 15 or 20 minutes, take it out and wash it clean, add to the same liquor 2 ozs alum, 5 ozs solution of tin, no. 2, enter other wet yarn, boil for half an hour which will make likewise a pretty light shade.

NO. 29. BUFF.

To 5 lbs—fill your boiler, put therein 4 ozs alum, 4 ozs crude tartar, 8 ozs solution of tin, no. 3, boil your yarn therein 1-2 an hour, rinse it, fill your boiler again and boil off 8 ozs fustick for 1-2 an hour, take out the chips, add 2 ozs of madder, run your goods through for eight minutes, and wash them clean.

NO. 30, ANOTHER.

To 5 lbs—Boil off 10 ozs Fustick, take out the chips, add 3 ozs madder, run your goods for five or ten minutes through it, then wash them clean.

NO. 31. BUFF BROWN.

To 5 lbs—Make a tolerable strong solution of sumac, boil off fustick or black oak bark, by itself, put to the sumac liquor as much as you deem proper to make the shade, then add 2, 3 or 4 ozs madder, according to the shade required, run your goods for 10 minutes, take it out, darkening it off with blue stone. Remark—this colour can be made of different shades, & they are all very handsome, you can make them more red by adding madder or more yellow or darker by blue stone—by using a little copperas and logwood to darken it off, it will make another shade inclining to cinnamon.

Fullers should dye this colour, which ought to be made darker for laces or cloth.

NO. 32. BEST PURPLE.

To 5 lbs of fine goods.—Dye your goods in the warm blue vat, no. 5, a light middle blue, wash it well in warm water as cloth in the full stock, then prepare your boiler with water, when boiling, put in 4 ozs of the ground cochineal, 4 ozs alum, 4 ozs cream of tartar, 15 ozs solution of tin, no. 1, enter your goods boil it for an hour when it makes a beautiful colour, and is only used for fine broad cloths; it should be dyed blue first then fulled and dyed in the scarlet dye, as before described.

NO. 33, COMMON PURPLE.

To 5 lbs—Prepare your goods, with 1 lb of alum, 4 ozs crude tartar, boil it therein two hours, rinse it, fill your boiler, and boil off 8 ozs of Brazil wood, take out the chips, and add 2 ozs cochineal ground, 8 ozs solution of tin, no. 1, boil this together enter your goods, and boil it for one hour, then empty your boiler, and fill it with fresh water, boil off therein 1 lb of logwood, a half an hour, take out the chips, raise the colour with 2 ozs alum, then add 5 ozs chemic let it boil up, and then enter your red goods, run it for one hour, By this time it will be a handsome colour—finish by washing.

NO. 34, ANOTHER.

To 5 lbs—This colour I prefer for common goods as it is sufficiently permanent. Dye your goods in a warm blue vat, no. 5 or 7 a pale blue, wash it clean, then take 1 1-2 lb alum, 5 oz crude tarter, dissolve in a sufficient quantity of water, boil your goods therein for two hours, raise it well, fill your boiler & boil off 2 1-2 lbs Brazil for 2 hours, take out chips and boil your goods for one hour, therein; you will improve the colour by adding 1-2 lb madder to the Brazil liquor; then boil off 2 lbs of logwood, raise the colour with 2 oz of alum, boil your goods for one hour, which will make a very handsome colour especially for linsey.

NO. 35, COMMON PURPLE.

To 5 lbs—Prepare your yarn in 1 lb of alum, and 5 ozs of crude tartar by boiling it for two hours, rinse it, then boil off 2 lbs of logwood for 3-4 of an hour, take out the chips, raise the colour with 2 ozs of alum, then enter your goods and boil it for one hour, then wash it clean.

NO. 36, LILACK.

To 5 lbs—Lilac is a lighter shade of purple and the best in fine goods is made with those; dye your goods a pale blue, in the blue vat (no. 5 or 7) wash it well —then fill your boiler with water, when boiling, put therein 2 1-2 ozs of fine ground cochineal, 6 ozs cream of tartar, 8 ozs solution of tin, (no. 2.) then enter your pale blue goods, boil it one hour and wash it. You can make this of different shades by making the pale blue lighter and reducing the red.

NO. 37, ANOTHER.

To 5 lbs—Pale blue your goods as in (no. 36.) wash it, then prepare it by boiling in 1 lb of alum, and 4 ozs crude tartar or two hours, wash it, then boil off 1 lb Brazil, and 1 lb logwood, take out the chips, then raise the colour with 2 ozs of alum, boil your goods therein, for one hour and wash.

You can likewise make different shades of this lilack, by increasing or decreasing the Brazil and logwood.

NO. 38, COMMON LILACK.

To 5 lbs—Boil 1lb of logwood in sufficient water, for 1-2 an hour take out the chips and dissolve in the dye 5 ozs logwood, boil your yarn therein for 3-4 of an hour or one hour; a lighter shade can be made out of the same liquor.

NO. 39, LILACK FROM CUT BEAR.

To 5 lbs—Fill your boiler with water, when hot put therein 10 ozs of cudbear, add one gallon of chamber lye, boil your yarn therein for 2 hours, makes a good and cheap colour, wash it clean. The cudbear resembles sac dye, but looks more blue, and before it is put into the boiler it ought first to be mixed with hot water in a bowl or pitcher on account of the gum that is united with it.

NO. 40, PEACH BLOSSOM.

Is made in the same liquor after black is dyed out of no. 38, and if you have to make it fresh take 1 oz of cudbear in feed of 2 ozs, per lb, like in no. 39; cudbear will likewise make it pretty.

NO. 41. CLARET.

To 5 lbs—Take 1 1 4 lbs of cudbear mixed with hot water by stirring it with a stick, then put it in the boiler and boil it for one hour, then enter your goods and boil it for 2 hours—sic and wash clean.

NO. 42.

Cudbear ground for indigo blue, by colouring yarn or cloth which is to be an indigo blue, as claret, with 2 ozs to the lb the same is in no. 41, takes less indigo and makes a more fiery blue; it gives it that violet blue which is so much admired. The most of broad cloth in Europe is ground-ed more or less with cudbear.

NO. 43. CLARET.

To 5 lbs—Boil off 3 1/4 lb of Brazil, 3 1/4 lb logwood, for one hour and a half, take out the chips, add 3 1/4 lb of alum, 2 1-2 ozs of crude tartar, boil your goods therein for two hours—boil off again a fresh liquor 1 lb of Brazil for two hours—take out the chips, add 3 ozs of madder and 3 ozs of pearlash, boil again for one hour and wash.

NO. 44. ANOTHER.

To 5 lbs—Take 1 1-2 lbs bearwood, boil it for fifteen minutes, add 3 ozs of cream of tartar, boil your yarn for two hours therein, sader it with 2 ozs of copperas.

NO. 45. CLARET BROWN.

To 5 lbs—Boil 2 lbs of bearwood for ten minutes, enter your yarn, boil it for two hours, sader or darken it off with 4 ozs of copperas.

NO. 46. DARK BROWN.

To 5 lbs—Boil 1 1 2 lbs of bearwood, 1-2 lb of fustick for one hour, add 4 ozs of alum, enter your goods and boil them for a half an hour—take them out and have a decoction made of 4 ozs of logwood, put this to your dye, boil your goods again for a half an hour, rinse them and add 4 ozs of copperas, and boil again fifteen minutes, air and wash them well.

Before I go any further with the brown receipts I must say a word or two to the dyer. Every Dyer commonly colours after a sample, if he is a little practised he will see directly in a sample what dye stuffs there are used to produce the colour; in red browns the red is the strongest dye, if it is mixed with yellow, you will see how many shades of either dye is used; for example, in that dark brown, (no. 46,) there are 4 shades of red and 1 1-2 yellow, then the darkening or saddening is immaterial which you can do more or less. If there would be more yellow it would come to the shade of a snuff brown, more yellow, and logwood and less red to a brown; olive, no red at all to olive—it is therefore the most convenient for dyers, especially in factories to have the liquor for saddening always ready at hand that by darkening the goods you can raise them out, cool them off and put in as much saddening as you think proper rather less, for you can easily put more in. For browns, bottle greens and olives; the goods should be one shade lighter than the sample for the press will darken it one shade—for saddening I found best to boil off 1 lb of logwood, for a half an hour in 3 gallons of water, take out the chips and add 2 ozs of blue stone, and 4 ozs of copperas, which saddening you can use likewise for drabs. In coarse goods, old black dye will do to darken off the colours.

NO. 47. CORBEAUS OR DARK BROWN.

To 5 lbs—Boil 3 1-2 lbs, Bear wood, 4 ozs Fustic for 10 minutes, enter your yarn and boil it for 1 hour; raise and cool your goods, add the decoction of 1 pound of Logwood and 4 ozs of copperas, enter your goods again and boil them 1-2 an hour longer, then wash clean.

NO. 48. DARK BROWN, VERY HANDSOME:

To 5 lbs—Boil 8 ozs of cam wood, 8 ozs. saunders, 4 ozs, Madder, 4 ozs brazil, 8 ozs fustic for 2 hours--add 4 ozs of alum, boil your goods for 1 hour, add the decoction of 1 lb of logwood, 4 ozs of copperas, boil it again for 1-2 an hour, air and wash well.

NO. 49, MIDDLE BROWN.

To 5 lbs—Take 4 ozs cam wood, 4 ozs sanders, 4 ozs brazil, boil them together for 1 hour, add 4 ozs of madder, raise your color with 4 ozs of alum enter your goods, boil, for 1 hour, cool them off and sader with a decoction of 1-2 lb of log wood and 2 ozs of copperas.

NO. 50. LIGHT BROWN.

To 5 lbs—Boil your yarn for 2 hours in a preparation of 3-4 lb of alum and 3 ozs of crude tartar, raise it, then boil 4 ozs Saunders, 8 ozs of cam wood 4 ozs brazil, 4 ozs fustic for 1 hour, add 4 ozs of Madder, raise the colour with 2 ozs of alum, enter your goods, boil them for one hour; take them out and cool, sader with a decoction of 1-2 lb of Logwood and 2 ozs of copperas.

NO. 51. LONDON BROWN.

To 5 lbs—Boil for 1 hour 8 ozs of Saunders 4 ozs cam wood, 8 ozs of Brazil, 2 ozs of fustick, then add 8 ozs of Madder, raise your colour with 5 ozs of alum; enter your goods and boil them for 1 hour; cool and sader with 1-2 lb of logwood 2 ozs of blue stone and 2 ozs of copperas.

NO. 52. SPANISH BROWN.

To 5 lbs—Boil 1 lb of saunders, 4 ozs of brazil, 4 ozs of cam wood for one hour; add 8 ozs of Madder; raise your colour with 5 ozs of alum, boil your goods for one hour, sader with 2 ozs logwood and 8 ozs of copperas.

N. B. After you put the sadering in your dye, you must always boil it for 30 or 40 minutes more, and always wash them clean.

NO. 53. MULBERRY BROWN.

To 5 lbs—Boil 1 lb of saunders, 1-2 lb of nicaragua for one hour, then add 4 ozs of madder, 4 ozs of alum, 4 ozs of crude tartar; boil your goods 1 hour, air, then sader with a decoction of 1 lb logwood, 4 ozs of blue stone and 1 oz of copperas.

NO. 54. SNUFF BROWN.

To 5 lbs—Boil 2 lbs of fustic, 12 ozs of cam wood, 4 ozs saunders for 1 hour; raise your colour with 4 ozs of blue stone, enter your goods, boil for one hour, air and darken off with copperas.

NO. 55, ANOTHER.

To 5 lbs—Make a weak decoction of black oak bark and Sumac dissolved therein, 5 ozs of blue stone, run your goods therein for 15 minutes;

then rinse and boil off 2 lbs of fustick, 1-2 peck of walnut hulls and 1-2 lb of cam wood for 1 hour; enter your goods, boil for 1 hour more, air and darken with copperas.

NO. 56. BROWN.

Walnut hulls boiled will make a brown itself and with any sort of red dye stuff alum and copperas or blue stone will make it of different shades.

NO. 57. BROWN OLIVE—DARK.

To 5 lbs—Boil 3-4 lb of fustick, 3-4 cam wood or sanders; 3-4 lb of logwood for 1 hour; raise the colour with 4 ozs of alum, enter your goods; boil for 1 hour, add sader with copperas.

ANOTHER:

To 5 lbs—Boil 1 lb of cam wood, sanders or brazil; 3-4 lb fustick, 3-4 lb logwood for 1 hour, add 4 ozs of madder and 3 ozs of alum, enter your goods, boil for 1 hour, sader with copperas.

N. B. The logwood boiled with other dye-stuffs ought to be boiled in a bag, taken out before the goods are entered, otherwise it will make the goods spotted.

NO. 58. OLIVE.

To 5 lbs—Take 2 lbs of fustick, a little Sumac, boil it for half an hour, add the decoction to 5 ozs of logwood with ten of alum, 4 ozs madder, boil your yarn for 1 hour, cool and sader with 5 ozs of copperas.

NO. 59. CINNAMON.

To 5 lbs—Boil your yarn in a preparation of 10 ozs of alum and 4 ozs of tartar for 2 hours, rinse and boil for 1 hour, add 1-2 lb of sanders, 1-2 lb madder, 1 lb fustick, boil your yarn for 1 hour therein, sader with copperas.

NO. 60. ANOTHER.

To 5 lbs—Boil for 1 hour 3-4 lb haair wood, 1 1-2 lbs fustick; boil your yarn therein for one hour, sader with copperas.

NO. 61. FAWN COLOUR.

To 5 lbs—Take 4 ozs sanders; 1 oz of fustick; 1-2 oz brazil, 1-2 of logwood; boil for 1 hour, add 1-2 oz alum, 1-2 of crude tartar, boil your yarn 1 hour and sader with 2 ozs copperas.

NO. 62. WINE STONE COLOUR.

To 5 lbs—Take 4 ozs sanders; 1 ozs fustick, boil half an hour; boil your yarn therein one hour and sader with 4 ozs of bluestone; sader no. 62 with copperas instead of bluestone, makes another shade.

NO. 63. HIGH RED DRAB.

To 5 lbs—Take 5 ozs madder, 5 ozs fustick, 1-2 peck of walnut hulls, boil together for half an hour, then by 1 your yarn therein for one hour and sader it off with 4, 6 or 8 ozs of bluestone, according as you wish the shade.

NO. 64. ANOTHER RED DRAB.

To 5 lbs—Take 5 ozs madder, 1 ozs black oak bark, 4 ozs Sumac, boil half an hour, add 1 oz of alum, 1 oz crude tartar, 2 ozs solution of tin no. 2, boil your yarn for 1 hour, sader with 4 ozs of copperas or six ozs of bluestone.

NO. 65. DRAB IN GENERAL.

Make a strong decoction of Sumac and Elder bark, run your goods through, one piece after the other, the first piece will be the darkest shade, the last the lightest, then sader with bluestone, it will produce more blueish drab by sadening with copperas; other shades by adding logwood liquor—other shades by adding black oak bark liquor—other shades by adding redwood liquor. Where you can make a variety of shades, lime water or white chalk used with either will produce other shades, or by mixing a little chemic or make the goods first a light pearl blue, make the colours before falling; Maple bark and Sumac boiled for one hour and the yarn boiled for one hour more, then sader with copperas makes a fine blue drab or lead colour; boil this lead colour in walnut hulls liquor, makes a very good brown.

Now I shall describe the different shades of Green and Natural Green which is half blue and half yellow.

NO. 66. GREEN

To 5 lbs—Colour your yarn first in the blue vat (no. 5 or 7,) a light blue, wash it well then take 1 1/4 lb of alum, 5 ozs crude tamar dissolved in water and boil your goods therein for one hour, then rinse them well, then take 1-2 lb of fustick, boil it for half an hour, take out the chips and raise the colour with 2 ozs of alum, add to this yellow dye as much sulphate of Indigo or chemic, (no 4,) that you will perceive the liquor is a nice and handsome green; stir the dye well, then enter your pale blue goods and boil for two hours; after half an hour's boiling, air your goods when you will see whether you can get your wished for colour; if too yellow add more chemic, then enter your goods again and boil them, afterwards take them out and wash clean.

You can make almost any shade which is not necessary to describe by itself under different names. It is often foolishly done in dye books, I will only add, if you want a grass or blueish green, add more chemic, and less chemic will make it more yellow, you can likewise colour different shades out of the same liquor, which varieties look so well in carpets. This colour is very permanent owing to the blue it receives in the blue vat.

NO. 67. BOTTLE GREEN.

Is made exactly like (no 55,) bat after half an hour's boiling in the dye take it out and add logwood liquor and copperas and boil your goods again, in this manner, you can make as dark a shade as you like, even to an invisible green, which colour is shaded on black with a green cast,

Another bottle green is made without the blue vat, but is not so lasting and is thus made;

NO. 68. BOTTLE GREEN.

To 5 lbs—Boil 2 lbs of fustick for half an hour, then raise the colour with 4 ozs of alum, then add a decoction of 1 lb of logwood. Boil your yarn for one hour, sader it with copperas; you can make lighter shades by diminishing the dye-stuff.

NO. 69. SAXON GREEN.

To 5 lbs—This colour is a fugacious colour like saxon blue (no. 8,) and it will in no wise resist air or alkali, but is a very useful colour for carpeting and is made thus:

Boil your yarn in a preparation of 1 lb of alum and 4 ozs of crude tartar for 2 hours, rinse it, then fill your boiler with water and boil 2 lbs of fustick for half an hour, raise your liquor with 2 ozs of alum, then add as much chemic (no 4.) as you may think will give you the shade required. You can make likewise a handsome bottle green out of this dye by sauteing it with logwood liquor and copperas. Lighter shades you can make by taking out the darkest, then add a little chemic, boil your yarn therein makes a lighter shade and so on; you can make it even as light as goslin green.

NO. 70. INVISIBLE GREEN, MADE CUT OF BLACK GOODS.

To 5 lbs—If you have a black piece of goods and would wish to have another colour, then make a strong decoction of fustic or blackwood bark, raise the colour with 3-4 lbs of alum and 4 ozs of crude tartar, then add so much chemic that by stirring up your dye, it will look a blueish green, boil your goods therein for two hours and you must have a beautiful colour.

NO. 71 BLACK; TO 5 LBS. OF GOODS.

I shall now give a few receipts for Black; the first is made in Germany and Europe; in general on fine cloth. Dye your goods first a good pale blue in a blue vat (no 5 or 7.)

Make a strong decoction of Sumac and elder with 1-2 lb of fustick afterwards boiling for one hour, take out the dye-stuff and add 4 ozs of madder and 2 ozs of crude tartar with 4 ozs of bluestone; then enter your goods and boil them for two hours; air and rinse, then boil off two pounds of logwood for half an hour, run your goods for one hour, cool and dissolve 8 ozs copperas and 2 ozs of verdigrease; boil your goods again for 1 hour, wash in soap-suds; sometimes the goods after they are fulled, are again run through logwood liquor wherein copperas and verdigrease are dissolved.

/ NO. 72. COMMON BLACK.

To 5 lbs—Boil off 2 lbs of logwood, 8 ozs of fustick, Sumac and elder for one hour, take out the dye-stuff, enter your goods, boil them for two hours, take them out and air them, add 8 ozs of copperas and of bluestone, boil it again for one hour and you will have a jet black.

NO. 73. SLATE, MOUSE AND ASH COLOUR.

Do not want a different description, as they are only lighter shades of Black and can all be made in the same liquor or dye—I have to remark here, that, wherever in these foregoing receipts fustic is mentioned black oak bark will do.

COTTON DYES.

I will now describe the cotton dyes in all their various branches. As the turkey red is very expensive and in this country the dying comes as high as the cotton ready dyed will cost, those that want to make use of it will do better to buy it ready dyed; but I will give a substitute for it which will be permanent enough for domestic use. But I must here state that cotton before dyed must be well boiled, on account of the vegetable glue that adheres to the cotton which must be removed that the dye may impregnate it and as there are several mordants to be used in dyeing cotton, I shall describe them as follows :

NO. 74. LIME WATER.

Take a barrel well bound, put in it 1 peck of unslacked lime, slack it and fill the barrel with water as long as there is a skim on the top; after stirring it up if your lime water is good, when you take any out fill it up again with water—lime water in dying Browns and blacks is a very good corrective and alterative, when the goods do not get to the shades required especially for cotton, but it will likewise do for silk.

NO. 75, MORDANT TO COTTON AND LINEN.

For yellow, green, and red—Dissolve 4 lbs of acetate of lead (sugar of lead) in two gallons of hot water, put in a half barrel, then dissolve 3 lbs of alum in 6 gallons of water, add it to the sugar of lead solution, stir it up and cover it over for use; when you use this liquor, you must after stirring it up let it settle and use the clear liquor only; when weak add more sugar of lead and alum.

NO. 76 NITRATE OF IRON.

Old iron washed clean from all rust; take 2 lbs of nitric acid, mix it with one quart of water, then take a woolen rag, dip it into the aqua fortis liquor, rub it slightly over the iron, lay it in the sun to rust, then have a barrel well bound filled with water, when your iron is well rusted wash it in the water in the barrel, rub the iron again with the acid, after rusting wash it in the barrel as before and so keep on till your water is well saturated with iron; cover it well for use.

NO. 77. ACETATE OF IRON OR IRON LIQUOR.

Take a well bound barrel put therein about 50 lbs of old iron well cleaned from dirt, fill it with good vinegar covered up and in three or four weeks it will be ready for use, but as much older this as liquid gets so much more it improves in strength and so much better for use.

NO. 78. MURIATE OF IRON.

Is made the same way as the nitrate (no 76.) instead of Nitric acid take Muriatic acid (spts of salt.)

NO. 79. BRAN WATER.

Put wheat bran in a pine or cedar vessel, scalded with boiling water this is a necessary article in a dye house.

INDIGO BLUE.

Good standing blue on Cotton, Linen and Silk see no. 6.

NO. 80. LOGWOOD BLUE.

To 5 lbs--Boil your cotton or linen in lye for 1 hour, wash it well, then boil off 6 ozs of Logwood in 4 gallons of water for 1-2 an hour, take away the chips, then add 1-2 oz of verdigrease and 1 oz of alum, boil your cotton for five minutes and let it lay therein till cold, wash it clean in water.

NO 81. PRUSSIAN BLUE.

To 5 lbs.—Nitrate of iron solution weakened with water and your cotton steeped therin for 6 hours will be a preparative for the blue; then dissolve 1-4 lb of the Prussiate of Potash in 1-2 gallon of water with 4 ozs of oil of vitrol; then run your cotton through till blue enough; wring it well and wash it in a stream as soon as it comes out of the oxid of iron, the cotton must be well washed, you can dip one parcel after another in the Nitrate of Iron and run it through the prussiate of potash till the colour is quite exhausted; as much more as the cotton is impregnated with the oxide of iron so much darker the colour gets, this is a handsome colour but very fugacious; if the cotton after it is boiled is first run in a solution of chloride of lime, it improves the colour very materially.

NO. 82. SKY BLUE AND BROWN.

To 5 lbs—Give the goods as much colour as it will receive from blue vitriol, dissolved in warm water, and then run it through lime water, it will make a durable colour; run this blue through a solution of Prussiate of Potash, it will make a beautiful brown.

NO. 83. RED, PERMANENT MADDER DYE.

To 5 lbs Cotton, 1st operation—Boil your cotton one hour, in soft water—wash and dye it. 2nd operation—boil it in 2 lbs pearlash or lye, with one gallon of lime water No. 74, rinse and dry it 3rd operation—boil it for 2 hours in water, wherein 1 lb of hard soap had been dissolved with 1-2 lb Pearlash—wash in hot water, then cold water. 4th operation—Take out in a vessel of the Mordant No. 75, as much as will cover the cotton, let it lay it in a soak six hours, then wring it hard in the vessel and dry it before the stove heat. 5th operation—Take in a vessel lime water No 74, as much as will be necessary to steep your cotton therein—squeeze it well with your hands, through and through for ten minutes, wring it hard and dry it; then twist twice more through the same operation, that is in the 4th and 5th, strengthening the mordant and lime water every time with fresh lime and sugar of lead.

N. B. The mordant in the 4th and 5th operation, must be heated hand hot, after you have it 3 times through 4th and 5th operation, go with it through the 6th.

Take 1 lb of Pearlash, dissolved in 1 quart of hot water, and melt therein 1-2 lb hogs lard, then take a bucket—fill it half full with hot water—put one fifth part of the pearlash liquor to the water, and take 1 lb of cotton, work it through and through with your hands, wring it out—get more hot water to the same liquor, and another 5th part of the pearlash, and another lb of cotton, work as before, and so go on till your cotton is through—then hang it up and dry it. 7th operation—Take about one peck of fresh sheep dung, put it in a tub, put sufficient hot water thereon

to cover your cotton, then work it after the sheep dung is well mixed, with the water therein, and let it lay for 12 hours, every now and then turning and squeezing it, then wring and rinse it—wring it again and dry it. 8th operation—Make a strong sumac decoction, strain the liquor and work the cotton therein and let it lay for 12 hours, wring and dry it. 9th operation—Strengthen your mordant, or rather take a fresh supply of no. 65, heated and work and lay your cotton in for 6 hours, wring and dry it. 10th operation—Take soft water and fill your boiler and as soon as hand hot, put therein 3lbs of good madder then have your cotton which has been previously wetted in hot water and well wrung, on sticks over the kettle, let it then rest on the top and turn your cotton constantly, till your dye is boiling hot, which you must regulate your fire to be in 1-4 hours, then lay your cotton in the dye and keep it in a boiling heat for one half hour more, take it out, wash and dry it. 11th operation—Fill your boiler with soft water, cut and dissolve 1 lb of white soap, put it in your boiler when hot, put in your dyed cotton, cover it well that the steam cannot seape, boil it a few minutes, let it stand till hand warm, then take it out and wash and dry it. If you want it more brilliant, lay your yarn in the mordant no. 75, for 6 hours, rinse it, then boil off 4 lbs brazil wood for 2 hours, take out the chips, raise the colour with 6 ozs alum, and 10 ozs of muriate of tin no. 3, stir it up and run your cotton through it for 10 or 15 minutes, this colour will stand washing but not bleaching like turkey red.

NO. 84. BRAZIL RED—PREPARATION.

To 1 lb—Boil your cotton in water for 1 hour, then in lye for 2 hours wringing and washing it, then boil two hours in soap, wash it in warm, then cold water to get the soap out, 3 ozs of hard soap is sufficient, then as much of the Mordant liquor No. 75, hand heat, as will steep it for 6 hours—then wring and dry it—take another bucket and as much lime water No. 74, as will work your cotton conveniently—work it therein for 10 or 15 minutes—wring and dry, and again heat your mordant liquor, and add fresh to it, from No. 75, as may be necessary—steep it again for 6 hours, dry it.—add more lime water to the former and work your cotton again for 15 minutes, and so do it for three times; rinse lightly, then it is ready to colour.

Take 1 lb of brazil-wood, boil it for 2 hours, take out the chips and add 2 ozs of alum, and 2 ozs solution of tin, enter your wet cotton and boil it for half an hour, then let it lay therein till cold, wash and dry it. You can make this more permanent by taking 2 ozs of Madder to the Brazil.

NO. 85. DARK RED.

Take the cotton prepared as in No. 84, steep it in a strong decoction of sumack, for 24 hours, rinse and then colour it with Brazil, as in no. 84. You will improve by sleeping it once more in the mordant for 6 hours after sumack steep, and before colouring.

NO. 86. LIGHT RED INCLINING TO SCARLET.

Prepare your cotton as in no. 84; then run it through a decoction of black oak bark, then dye it in brazil as in no. 84.

NO. 87. BROWN.

All the different shades of brown you can make with the above red colours no. 84, 85 and 86. Take off the iron liquor, no. 77, into a bucket and work your cotton therein for 15 minutes; rinse and dry, or dissolve in hot water 4 ozs of copperas to the lb; wash your cotton for 15 minutes.

NO. 88. BROWN.

Work your cotton alternately, in a strong hot decoction of Sumac and a solution of copperas in hot water, for 4 or 5 times, then run it through lime water for 5 minutes, then run it through a strong solution of black oak bark, wash and dry it. Another shade you will get by taking the iron liquor no 77; state of copperas solution. Another shade different; by taking the nitrate of Iron, state then above.

NO. 89. ORANGE.

To 1 lb.—Make your water hot and dissolve therein 1 oz aranette; then add 2 ozs of alum and 2 ozs of pearlash; work your boiled cotton therein as hot as your hand can bare for 15 minutes; then wash and dry in the shade.

NO. 90. BUFF.

Take 1lb of copperas, dissolve it in hot water in one vessel, and strong lime water in another, or instead thereof lye, or a solution of pot or pearl ash; work your cotton alternately for 1, 2, 3 or 4 times, as you would wish to have the shade which will make it a deep green colour, but let it hang in the air and it will change into a buff, more or less dark according to the dipping; to make the orange no. 91, more permanent, it is first dyed buff as in no. 91, wash it in either case first in clear water, then take hot water with 1-2 pint of soft soap, 4 ozs hogs lard, dissolved in hot lye, added to it and work your cotton therein as it will be the means of softening the cotton, otherwise it will be rough, then rinse and dry it.

NO. 91. PERMANENT GREEN.

Make your cotton a light blue in a cold blue vat no. 6; rinse and then work it in the mordant liquor and linen water as in no. 84, described; then dye it in yellow dye no. 92.

NO. 92. PERMANENT YELLOW.

Prepare your cotton as in brazil wood no. 84; then make a strong decoction of black oak bark, raise it with scraping therein a little chalk; work your cotton hand hot for 15 minutes, wash and dry it, make a strong decoction of black oak bark, raise it with 1 oz of blue stone, wash your cotton for 10 minutes and let it dry till cold and you will have a fine good colour for any use, and of different shades; if you regulate the shades in the blue vat, by colouring some brighter and some darker, by adding logwood liquor to the yellow dye, you can make different shades of dark green.

NO. 93. ANOTHER GREEN.

Dye your cotton a pale blue as in no. 6, rinse it, then lay it in a hot solution of 3 ozs of alum and 2 of blue stone for 12 hours, then dye it with the black oak bark as in no. 6.

NO. 94. ANOTHER DARK GREEN IS MADE.

Steep your cotton in a hot solution of 4 ozs of alum, for 24 hours; then make a decoction of 4 ozs of logwood; raise with one ounce of pearl ash; another decoction of black oak bark, raised with 2 ozs of bluestone. work your cotton hand hot in those two decoctions alternately for 8 or 4 times, then put the two liquors together, lay your cotton in till cold, wash it and if necessary saden it with copperas

NO. 95. DRABS.

Combine your cotton with oxyd of iron, that is to say, steep it for 4 hours in either a solution of copperas or iron liquor No. 77, or Nitrate of iron No. 76, then have a weak decoction of black oak bark, raised with a little chalk, run your cotton through hot—you can make different shades according to the strength of the oxyd of iron previously used.

NO. 96. OLIVE.

By raising the bark solution with 2 ozs of blue stone, slate of chalk, as in no. 96; you will have a good olive, which can be darkened by adding logwood or Sumac liquor.

NO. 97. PURPLE.

Dye your cotton middle blue in vat no. 6; prepare it as in red no. 84, with a mordant, then dye it with brazil as in no. 84—lighter shades are made by decreasing the colour which will make a violet with iron liquor; no. 77. chocolate colour of different shades, according to the strength of the dye.

NO. 98. PURPLE—COMMON.

Boil 1-2 lb of logwood for 1-2 an hour, take out the chips, then dissolve therein 2 oz of alum, boil your cotton for one half hour; then let it lay in it till cold, rinse and dry it in the shade; lighter colours can be made in the same liquor by adding more alum, it will make a peach blosom.

Now I will describe the colours with solution of tin as a mordant.

NO. 99. QUERCITRON BARK.

Boil your cotton and dye it with Quercitron bark as in no. 24.

NO. 100. RED.

Boil your cotton in sumac liquor, wring it well; then lay it in a strong decoction of sumac for 24 hours, wring it hard, then boil 1 lb of Nigar-aqua to every lb of cotton in double the quantity of water that will be sufficient for 1lb to colour for 2 hours, then have 2 vessels, fill one with as much boiling water as is necessary for your cotton to dip in, and put in your other vessel half of your boiling red liquor; then put in your hot water 3 ozs of solution of tin, no. 2. for every lb of cotton, hang it on a stick and turn it in this liquid for 8 or 10 minutes, take it out and drain it—then change it into your red liquor, turn it for fifteen minutes; wring it slightly, throw away that liquor, take the balance of your red dye, enter your cotton and turn it for 15 minutes more, rinse it, and you will have a very fine colour.

NO. 101. SCARLET.

Boil your cotton in water and lay it in a strong decoction of Sumac, for 24 hours; wring and colour it exactly as no. 100; instead of hot water take a weak decoction of Black oak bark; put therein your solution of tin, and then run it through the nicaragua liquor as above.

NO. 102. SPANISH BROWN.

Dye it the same as no. 100, then work it for fifteen minutes in the iron liquor no. 77. N. B. The iron liquor in any colour after having used it, you must always put back again in the barrel to the iron; occasionally fill it up with fresh vinegar.

NO. 103. BLACK.

Boil your cotton in sumac liquor, then lay it for 24 hours in a strong decoction of sumac, wring it well, then take into a vessel from the iron liquor no. 77, as much as is necessary to wash your goods, then take likewise in another tub, lime water, then work your goods alternately back and forward till all looks pretty black; if it should not get black enough, take 4 ozs of copperas, dissolve it in Sumac liquor, work it 2 or 3 times more—every time wring it hard and let it have the atmospheric air at intervals for a few minutes, then when it comes out of the lime water last, rinse it; thus working the goods back and forward can be done, with the liquid, hand warm; then make a decoction of logwood, throw it boiling over your goods, and let it lay till cold; wring it hard; wash it clean. If your cotton should have a rusty cast run it again through weak lime water.

NO. 104. SLATE.

This colour is only a lighter shade than black, can be made in the same liquor, or in fresh, but in a weaker state.

MOUSE AND ASH COLOURS.

Mouse and Ash colours are likewise only light shades of black.

Silk and its Colours.

I shall now give a description of Silk and its colours. Silk is an animal production and has a great cohesion with the animal gum, and cannot receive the colour till this gum is loosened and extracted. Silk has likewise, naturally a glossy appearance, which the Dyer must always try to preserve, as artificial gloss will only last for a while, which the dyer of course must put on such silks as have been in use, as in garments &c.

I will here describe a mordant, which is always used either hand warm or cold; as the heat of boiling would destroy the glossy appearance.

NO. 105. MORDANTS FOR SILK.

Dissolve 2 lbs of alum and 2 ozs cream of tartar in 4 gallons hot water and keep it for use. In this strength you must always keep this solution by adding more alum, as soon as it gets exhausted. Silk has commonly a yellowish colour which the gum increases and must therefore be ex-

tracted; and the silk made as white and clear as possible, to receive the light colours and is done as follows :

Take clear soft water, dissolve therein to every lb of silk 1-4 lb of white soap; (N. B.—have your copper well scoured;) then have your silk put neat together in 4 oz hanks, tied very loosely with fine strings, cotton or linen, tie it 6 or 8 times round the hank, then put it into a fine thin wove cotton bag or gauze; then enter it in your boiler and boil it for 2 hours, taking care that the bag is always covered with the liquid and not pressed together; after boiling two hours take it out—drain it and after cooling so that you can work it with your hand—wring it well—then wash it in a clean strained hot Bran water—after, in clear soft warm water, and then in cold. If you want it more white throw in oil of Vitriol, Cork, Flour, Rosin or Sugar, till quite black, then acidulate water therewith, so that you can faste the acid on your tongue—lay in your silk for 6 hours, then wring it out, wash it clean, in running water, and dry it. If you want to keep it in a white state, blue it; for this purpose take 1-4 oz of Prussian blue, dissolved in 6 gallons of water—lay your silk therein for two hours, if it should feel rough run it through warm water wherein a little soap is previously dissolved. Indigo will do as well for bluing as the Prussian blue. Sulphuring silk can be done for white, as will be described hereafter in scouring wool.

NO. 106. INDIGO BLUE.

Wet your silk and dye it in any shade in the vat either no. 5, or 6, then rinse it well, and take two gallons of soft water, dissolve therein 1 oz of white soap to the lb of silk; add 1 pint of lime water thereto and wash your silk therein; afterwards in warm bran water, then rinse it in clear water. It is more convenient to make a lather with lime water and white soap; when silk wants washing take of that lather in warm water and wring your goods; it keeps the silk soft and glossy; take 1-4 of a lb of white soap, heat 1-2 gallon of lime water and dissolve the soap therein.

NO. 107. TURKISH BLUE.

To 1 lb Silk—Take 1-2 oz Cochineal in fine powder, put it in boiling water, have your kettle previously well scoured, boil it for a few minutes, then add 2 ozs of alum and 2 oz of Murio Sulphate of Tin no 2, boil for 1-2 an hour, then take it out and wash it well; fill your kettle again with fresh water, when hot put therein as much chemic no 4, as will make your liquor look a dark blue; raise the colour with 2 oz of alum, enter your silk and boil it for 1-2 an hour; then wash it clean in bran water—then rinse it in fresh water. Lighter shades can be made after the first pound is dyed, in the cochineal liquor, add 1 oz more of alum and 1 1-2 ozs solution of tin; boil another lb of silk therein for 1-2 an hour, take it out and rinse it, and then add 1 oz more of alum with a little chemic; then boil your 2nd parcel of silk therein. N. B. Silk should never boil hard; the water should be kept in a gentle heated agitation.

NO 108. SAXON BLUE.

Wet your Silk in warm water, then lay it in the mordant no. 105, for 48 hours, then take it out and rinse it well, have your kettle filled with clear water; when hot put therein as much of the chemic as you wish, to

have your colour which you can perceive in the liquor; then add 1 oz solution of tin no 2 enter your silk and simmer it for 1-2 an hour, then rinse in warm water mixed with 1 pint of the lather; then wash it in clear clean water.

NO. 109. PEARL BLUE.

Add to this exhausted liquor or dye no. 108, 2 ozs of alum and the decoction of 1-2 oz Brazil; run your silk through it for 5 or 10 minutes then wash with water and lather.

NO. 110. ULTRA MARINE.

Take any quantity say 2 lbs of muriatic acid (spt. salt) dissolve therein as much copper filings as it will dissolve, then take the clear liquid in another vessel, and add to it by degrees, as much of spt. of Ammoniac till it is saturated; then have fresh warm water and add as much of the solution as will make the liquid a fine pale blue, and the liquid taste considerably sour, then run your silk for 15 minutes.

NO. 111 SKY BLUE.

Give your goods as much as it will receive or take in, of a solution of bluestone, then run it through lime water, makes it very durable; wash it in bran water.

NO. 112 PRUSSIAN BLUE.

Dissolve 5 ozs of copperas, run your silk therein for ten minutes, rinse clean, then have a solution of prussiate of potash in another vessel, add a little sulphuric acid, and immerse your silk in it for ten minutes, rinse it, then take 1 pint urine, or chamber lye, boil and skim it, then put it in about 4 gallons of water, add 1 gill of vinegar, and run your silk through, then wash in clean water.

NO. 113. PRUSSIAN BLUE, OF DIFFERENT SHADES.

Impregnate each parcel of silk, with a different proportion of the oxid of iron, by immersing it in a solution of different strength for the deeper colours.

Take the iron liquor no. 77; and for the lighter, the sulphate of iron (copperas,) immerse in each solution 2 parcels, then rinse it in separate waters, each parcel is then dipped in distinct baths of the prussiate of potash, the quantity corresponding with the oxyd of iron previously united to it (that is, the silk that had the strongest solution of iron must likewise have the strongest prussiate of Potash solution) with this precaution the desired shades will be obtained.

The lighter shades will have a greenish cast, but washing well in running water will soon produce the colour to a certainty.

NO. 114. DARK RED.

To 1lb—Make a decoction of 4 ozs of nut galls, by pounding them fine, and boil in 2 gallons of water for 1-2 an hour, strain the liquor, then immerse the silk therein for 24 hours, wring it well into the liquor (this gall liquor you can always use by adding fresh galls boiled in water,) then make a preparation, dissolve 4 ozs alum, 1 oz sal ammoniac, 1 oz cream of tartar; dissolve these drugs in boiling water and steep your silk therein for 48 hours; then boil off 1 lb of brazil for 2 hours, strain the

liquor, and add 2 ozs of madder, enter your silk that had been previously rinsed after it came out of alum liquor, and keep it 1-2 an hour in a boiling heat, or very slow boiling; let it cool off half an hour longer, then wring it well, and wash it with water and lather, rinse it in clean water.

NO. 115. RED BROWN.

Dissolve 4 ozs of Copperas, 1 oz of Blue Stone in warm water, run your silk in dye no. 114, till it is brown enough, or take iron liquor no. 77, work your silk therein, will make a brown of a different shade.

NO. 116. LIGHT RED.

Gall your silk with 2 ozs nut gall for 24 hours, then wring it—make a mordant of 4 ozs of alum, 2 ozs Cream Tartar, dissolve it in hot water—steep your silk therein for 48 hours—ring and rinse it. Boil off 1 lb of Brazil for 2 hours, settle it with cold water and decant the clear liquor, add 2 ozs solution of tin No. 1, stir it up and enter your goods—simmer it for 3-4 of an hour, let it lay till half cold airing it and wash it in warm water with lather—then in Bran water, and then in a running stream, as usual.

NO. 117. BLOOD RED.

Gall your silk in 4 ozs nut gall for 24 hours—then steep it in alum mordant no. 105 for 48 hours, then take 1-4 oz of aranetta dissolved in hot water—add 4 oz of Pearl ash 1-2 oz spt sal ammoniac, previously rinsed, work your silk therein for 30 minutes, rinse it again—then make a decoction of 1 lb Brazil, by boiling it 2 hours, decant from the dye stuff, raise the liquor with 1 oz of alum—simmer your silk for 3-4 of an hour wash it as usual.

NO. 118. SCARLET.

Steep your silk in no. 105, for 48 hours, rinse it, dissolve 1 oz aranetta in hot water, add 1-2 oz pearlash, work your silk for 1-2 an hour, rinse then boil 1-2 lb of brazil, for two hours, decant the liquor, then add 2 oz solution of tin no. 3, and simmer your silk for one hour; wash it in clear bran water, and then in running water.

NO. 119. CRIMSON.

Make light shade of blue, in the vat no. 6, then colour it in the bluod red no. 117.

NO. 120. LIGHTER CRIMSON.

Make a light shade of blue in the vat no. 6, then colour it in the scarlet dye no. 119.

NO. 121. CRIMSON OF ANOTHER KIND.

Steep your silk in a solution of 4 oz of alum, 2 oz nutt gall, 2 oz sal ammoniac, 2 oz pearlash, dissolve these articles in boiling water—enter your silk and simmer it for a few minutes—then let it lay in it for twenty-four hours, rinse and then boil off 1 lb of brazil for two hours, decant it off, then raise the colour with 2 oz alum, and 2 oz pearlash, enter your silk, simmer it for one hour, take away your fire and let it lay 1-2 an hour longer in the dye, rinse it in clear water, then run it through lime water—after wash it with a strong white soap lather, then rinse it in bran and clear water.

NO. 122. PINKS.

Pinks are made the same as Crimson no. 121, only the proportions of dye stuff very much decreased to the shade required.

[NO. 123. SCARLET WITH COCHINEAL.]

See woolen dye no. 14, only instead of boiling fast, simmer it.

NO. 124 PINK OF DIFFERENT SHADES.

Steep your silk in mordant no. 105 for 24 hours, rinse, then take 1-2 oz. cochineal powdered, boil it for a few minutes, then add 2 ozs solution of tin no. 3, enter your silk and simmer for 1-2 an hour, then run it thro' lime water, wash in lather and bran water, and then running water, with brazil liquor, this way you can make all the variety of shades.

NO. 125. DARKENED WITH MADDER.

Steep your silk in mordant no. 105, rinse and then put 1-2 lb of madder in your boiler with water, when hand hot add 2 ozs solution of tin no. 1; enter your silk in a gauze bag (that the madder grains cannot enter) very losely, simmer your silk, or rather keep it in a boiling heat for one hour, then wash it as usual, this is a very permanent colour, and will make a very permanent dye.

[NO. 126. BROWN.]

By running it through the acetate of Iron no. 77.

NO. 127. BROWNS IN GENERAL.

Steep your silk in 1-4 lb of nut gall, then in mordant no. 105, for 48 hours, then make a decoction of 1-4 lb brazil, 1-4 sanders, 2 ozs of madder, and 4 ozs of fustic, boil for two hours, decant off, then simmer your silk for one hour, saden it with copperas, blue stone or iron liquor no. 77; wash it with lather, bran and clear water. With all the different varieties of red. Dye wood mixed with fustic, quercition bark or arenetta, you can make all the different shades of brown, the mordant is the same as in no. 127, the sadening likewise, and the washing also; brown inclining to yellow, take according to proportion, more yellow dye and less red, a lively colour is given in.

NO. 128. BROWN.

Run your sky blue no. 111, in a solution of prussiate of potash, run your silk through lime water, then wash it as usual.

NO. 129. PURPLE.

Dye it middle blue, in blue vat no. 6, wash it in water, then steep it in mordant no. 105, rinse, then boil off 1-4 lb brazil with 2 ozs logwood, boil for an hour, decant your liquor, add 1 oz solution of tin no. 3, and 2 ozs pearlash, then enter your silk and simmer it for 1 hour, run through lime water then wash as usual,

NO. 130. ANOTHER.

Steep your silk in mordant no. 105, for 24 hours, rinse and boil off 1 lb of logwood, and 1-4 lb of brazil, decant your liquor, raise the colour with 1 oz alum, and 2 of tin liquor no. 3, simmer your silk for 1 hour, run it through lime water and wash as usual.

NO. 131. LILAC.

Are lighter shades of the purple no. 129 and 30; you can make different shades by diminishing the dye stuff.

NO. 132. CINNAMON COLOURS.

Steep in mordant no. 105, for 24 hours—wash, then boil 1 oz sanders, 1 oz madder and 4 ozs fustic for 1 hour, decant your dye, and add 1 pint of iron liquor no. 77, simmer your silk for 1 hour, wash as usual.

NO. 133. ANOTHER.

Run your silk through warm water with a little lime water; then boil for one hour, saden it with copperas.

All the cinnamon colours can be made in different shades, by diminishing the dye stuffs, and then sadening. The proportions is commonly one part of red, and two parts of yellow; with a slight mordant the colours become bright.

NO. 134. FAWN.

This colour is a very light cinnamon but a little more sadening in it.

NO. 135. BUFF.

Is a still lighter shade of Cinnamon and Fawn colours; made in the same manner; but they are all run through the lime water and then washed as usual after dying.

NO. 136. ORANGE.

Dissolve in hot water 1 1-2 ozs aranetta, then add 2 ozs of soda or 2 ozs pearlash, with 2 ozs of alum; work your wet silk therein for 1 hour run it throgh lime water and wash it.

NO. 137. YELLOW OF DIFFERENT SHADES.

Make a decoction of black oak bark, then put therin 1 oz alum and 3 ozs solution of tin, no 3; enter your wet silk, and work it for fifteen minutes, take it out, ring and wash it—add to the same liquor 2 ozs more tin liquor run another shade—add 1 oz more tin liquor, run another shade, add 1-2 oz more tin liquor—run another shade if you want it a greenish cast—add every time to the tin liquor 2 ozs cream tartar, this makes the most brilliant shades imaginable; and the varieties are from a bright orange to a straw colour, with the iron liquor no 77. put first as a basis as iron liquor, and nut galls, or both, makes different shades of light Brown and Buff colours.

NO. 138. GREEN.

Colour your silk in blue vat no 6, of different shades—rinse, steep it in the mordant for 48 hours, rinse again, then make a strong decoction of fustic, or black oak bark or both mixed, decant the dye, then add 2 ozs of blue stone, to raise the colour, run your silk through it, first the darkest shade of blue, then the next, every time adding a little bluestone, then add to your dye a little chemic and 1 oz solution of tin, no 3, run your silk again as before, adding every time a little chemic, then you will have a good permanent colour, wash as usual.

NO. 139. BOTTLE GREEN.

Steep your silk for 24 hours in no 105, rinse, then boil off 1 lb of fustic, raised with 1-2 lb of bluestone—have in another vessel boiling hot

water, put therein as much chemic as will make your liquor a handsome marine blue to the eye—raise it with a little chalk—then immerse your silk in the blue dye for 5 minutes, wring it and enter it in the yellow dye for 5 minutes, wring it again, and put it in the blue dye, and again in the yellow till you have the wished for colour.

N B If you want a blue green take more chemic, and if yellow less chemic, you can make it a different shade.

NO 140 BOTTLE GREEN.

Run your silk in Blue vat no 6, rinse, make a strong decoction of fustick, raise it with 2 ozs of alum, and 1 oz of blue vitriol, then add the decoction of 4 ozs of logwood, simmer your silk therein for 1 hour, wring it—then add 1 qt of iron liquor no 77, handle your silk 15 minutes more; if necessary, darken it with copperas, wash as usual.

NO 141 ANOTHER.

Make a strong decoction of fustick, raise it with 2 ozs of alum, 1 oz bluestone, then add chemic to make it look a handsome light green, run your silk for 15 minutes, then add 2 ozs of madder, and the decoction of 4 ozs Logwood, simmer your silk for 1 hour, then darken it off with iron liquor and copperas, wash it as usual.

NO. 142 OLIVE.

Olive is a lighter colour of bottle green, the yellow predominates, and so you can make any shade you please.

NO 143 BLACK.

As Black is a colour very much used in silk, and is a very fashionable one at almost every season, but when rusty it is abominable. I will therefore give a colour that will defy any rust: Dye your silk a pale blue in blue vat no 6, rinse, then make a vat with urine (chamber lye) take 5 lbs of copperas into a half barrel, put urine into an iron pot, or any boiler, simmer it for 1 hour, skim the scum off that rises, then let it get cold to settle, after, take the chamber lye and put it in the tub over the copperas which will dissolve it; this liquor when weakened must always be strengthened, by adding urine prepared as above with copperas; this liquor we call (urine, sulphate of iron,) after your silk is made blue as above, steep it in a decoction of 4 ozs of nut galls for 48 hours—wring it well, and give it a good airing, then have another half barrel nearly filled with the iron liquor no 77; then take your silk and work it in the iron liquor 10 minutes (cold, or hand warm) wring and air it, then work the silk for 10 minutes in the urine, sulphate of iron, wring and air it, and so work it for 5 or 6 times alternately, then take 4 ozs of chloride of lime dissolved in sufficient water, stir it well, let it settle, take the clear liquor and run your silk therein for 15 minutes; then run it again in the urine and iron liquor, and again in the chloride of lime, then you will have a good black; but if it feels rather rough, boil therefore 4 ozs of Logwood in a sufficient quantity of water for 1 hour, put your silk in the decanted liquor and let stand till cold then run it through weak lime water, then strong lather, bran and clear water, and you will have a black never to be altered.

N B If you have no chloride of lime handy, lime water will be a substitute therefore.

NO 144 ANOTHER.

Steep your silk in a decoction of 4 ozs nut galls, then make a decoction of 1-4 lb of fustick, and 1-4 lb of logwood, decant your liquor after boiling 1 hour, then add 1 oz cream tartar, 2 ozs madder scalded, and the clear liquor taken, enter your silk and simmer for 1-2 an hour, wring and air; then run it through lime water, run it again for 10 minutes in the former liquor wherein 4 ozs of copperas had been dissolved, run it again in the lime water, so 3 or 4 times, then pour over it a decoction of logwood of 4 ozs, wash as before.

NO. 145. SLATE COLOURS.

Are the lighter shade of Black, and can be made after the black dyes, no. 143, and 144.

NO. 146. DRAB AND DOVE.

Are all made with the quercitron bark in a very weak state—raised either with copperas or bluestone, and then run through a diluted iron liquor; if a reddish cast is wanting, take a little madder liquor or red dye, of any kind.

NO. 147. SILVER GRAY.

Is the lightest shade of grays and can be made with a very weak decoction of nut galls and a weak solution of copperas or iron liquor.

To Dye Feathers and Bristles.

I will here give a few receipts to dye Feathers or Bristles

NO. 148. GREEN.

Soak your stuff in warm water, then dissolve and mix 1 oz of verdigrise and 1 oz of verditter, in a quart of weak gum water, dye it hand warm.

NO. 149 RED.

Boil 1 oz Brazil, in 1 qt. of vinegar, decanted, then add, 1-4 oz of Vermillion, and 1-2 oz of alum with a little gum arabic; soak your stuff first in warm water, then dye it warm.

NO. 150 BLUE.

Have boiling water, add chemic, as you wish to have your shade—dissolve a little gum, add it with 1 oz of alum—soak your Feathers or Bristles, first in hot water then dye hot

Note.—I will only add in closing this work, that where Nut Galls are used a strong sumac decoction is nearly as good.

Appendix.

TO DISCHARGE COLOURS.

As there are colours sometimes too dark, or that a different colour is required I will say a few words in discharging those colours that contain oxid of Iron, such as Browns, Dark or Bottle Greens, Purple, Lilac, Drabs, Greys and Black. Make water hot in your boiler, put therein as much oil of vitiol as to make it as sour as diluted vinegar, so that it tastes considerably acid—stir your liquor well, and run your goods as quick as possible; till all the oxid of iron is discharged; wash it well in fresh water so that by sucking the stuff you cannot taste the acid any more; then proceed to colouring again whatever colour you please. Indigo Blue cannot be discharged because it is a substantial colour, and any colour where mineral or vegetable acids are used cannot be discharged with the sulphuric acid; but those dyed with acid, such as chemic, Blue and Green can be discharged with alkali, potash, pearlash or lye. Silk Frocks, Shawls, or other garments can be likewise discharged in the same manner; then after washing in clear water, wash it again in water with the lather—that is, lime water and soap; then dye in the respective dyes described before; after dyed, silk garments must be stiffened with gum arabic—dryed and ironed on the wrong side.

RIBBONS.

Ribbons are dyed of any colour as in silk dyes described; after washing them well, have your gum water in a bowl and rub it with a sponge on the wrong side with the gum water; iron before it gets quite dry; any colour of silk that should be black, needs no discharge, but well cleansed in soap and then dyed in either dye nos, 143, or 144, well washed in lather, Bran water, &c.; then let it get dry and take sweet oil, or lard melted, take a soft brush (hair brush is the best) put very little of this grease on the brush, and brush your silk every now and then—supply the brush with grease—then wash it well in soap made in a lather with lime water—stiffen it with gum water—iron it damp on the wrong side.

N. B. Garments, or wove silk, must never be wrung but only drained.

BONNETS, LEGHORN OR STRAW DYED BLACK.

Soak your bonnets in lime water for 24 hours or if you have the copperas solution in urine it is better—take it out and air it, then make a strong decoction of logwood—add 2 oz of copperas, put your bonnet in a bucket—throw your logwood liquor therein and let it stand 'till cold, then pressed over a block, after it is quite dry, rub it with a grease brush slightly greased, then dissolve glue, rub it over with a sponge, press the bonnet again, at the same time when stiff enough, give it one coat of black varnish, press it again, then give it another coat when it is finished.

VEILS.

Are dyed black as in NO 143 or 144; wash them clean stiffen with gum water and slap it in your hands, then pin it on piece of cloth to dry.

GREEN VEILS.

Take 2oz of alum dissolve it in hot water, steep your veil for 24 hours, rinse it, then take two pans, fill them with boiling water—put in one pan as much chemic no 4. to make your water middle blue, put in the other pan 2 ozs Turmeric,—work your veil alternately in the blue, then yellow 'till you have your colour a pretty green; wash it and stiffen with gum water, then pin it out to dry.

TO SCOUR CLOTH COATS AND PANTALOONS.

Beat the dirt well out of the cloth to be scoured and brush it, which will show you every spot then take casteel soap—wet the spot with spirits of wine and rub the soap thereon—let it stand 1 hour, then wash it off with a brush and bran water, brush it downward with the nap; to paint spots, take spirits of Turpentine—if it is necessary to scour the whole garment, whip the dust out as before; then rub the soiled places with soap—then take boiling bran water—ad'l thereto 4ozs of Pearlash, 1 beef's gall if you can get it—if not 1 pint of chamber lye, brush your garment with a stiff brush with the nap. After brushing it so that all the spots are out, take clean water, wash it down well with the brush, then with fresh water then take to a coat 1-2 pint of flaxseed, boil it in a quart of water, then strain the seeds from the liquor and brush your scoured cloth with a hard brush which will give the cloth a fine gloss as good as new—(artificial gloss); if the garment is any ways faded you can renew the colour by putting in the flax seed when boiling 1-4 oz copperas. Brush your coat or pants with it with the nap, then let it get perfectly dry, then press it with a wet cloth between the iron. Flax seed boiled with a little isinglass put on with a brush on cloth or cassinet when the nap is raised in Fulling mills makes the goods far more brilliant.

GREEN SPOTS TAKEN OUT OF LINEN, COTTON AND SILK.

Take magnesia in the lump, wet it in soft water and rub the spots well with it; in half an hour's time brush it off and the spots will disappear if not entirely the first, surely and certainly upon the second application.

TO SCOUR RAW WOOL.

To 12 gallons of water take 3 gallons of urine prepared by boiling it together for a few minutes—when hand hot enter your wool and soak it—when the grease is loose wash in clear water as your urine gets weaker, and you have not enough, put every time before you enter another parcel 1-2 a pint of salt therein and dissolve in it: with the addition of salt you can scour as much as you please; with one bucket full of urine and 1 gallon of Fish Salt you can scour from 5 to 600 lbs.

BLEACHING.

Woolen yarn after it is clean washed with soap and rinsed—take a barrel or a hogshead or chest or any other thing that you can shut up close put sticks inside, crossways—put in the bottom brimstone in an iron or earthern vessel with live coals, then put your wet, but drained yarn on the sticks covered over well so that no brimstone gas can escape, and in 12 or 24 hours your wool will be as white as possible; if not, you had not a sufficiency of brimstone—in this case add more—afterwards rinse and blus it with Indigo.

BLEACHING COTTON IN 48 HOURS, AS WHITE AS SNOW.

To 10 lbs of cotton yarn, take 1 1-2 lbs unslaked lime—dissolve it in sufficient water, then take the milky lye, boil your cotton for 5 hours therein—wring and wash it clean, then dissolve 1 lb clordie of lime in sufficient water, decant in a pine or cedar tub, and lay your cotton therein, for 12 hours—drain and lay it in sour water, (water acidulated with oil of vitriol.) so that you can taste the water sour,) wash it again, boil it for 3 hours in water wherein 1-2 lb pearlash has been dissolved, wash it again, put fresh water over the sediment of cloride of lime—stir it up and put the clear liquor into the tub to the former—lay in your cotton for 12 hours—drain and wash it—lay it again in sour water for 4 hours—wash it well and blue it with indigo.

CHEMICAL ESSENCE OF SOAP TO TAKE OUT STAINS AND GREASE ON WOOL, SILK, COTTON AND LINEN.

Take 1 quart of water, 1 oz pearlash, 2 ozs white vegetable soap, boil these 3 ingredients in a thin paste; then add 1 qt rect spts of wine, 1 pt of water of ammonia; let it stand 5 days, and it will be fit for use.

Shake the essence well and wet the spot therewith—let it dry, then wash it off; if not the first wetting—the second will surely remove it, and leave a fine gloss; but if tea stains or iron moulds which are not so easy taken out will still shew themselves—the following receipt will assuredly be beneficial:

When lovely woman tilt's her saucer,
And finds too late that tea will stain,
Whatever made a Lady crosser,
What art can wash all white again ;
The only art the stain to cover,
To hide the spot from every eye ;
And wear an unsoled dress above her,
The proper colour is to DYE.

TO MAKE BLACK INK.

I conclude by offering a receipt, for excellent blank ink.—Boil 6 oz logwood in 3 pts of water, for 1-2 hour, so that you will have a quart of liquor, decant off and add 3 ozs powdered nut gallas, 1 oz clean copperas —1-2 oz Gum arabic powdered, and a few cloves, which keeps the ink from moulding.—Let it stand for two weeks in a warm place then it will be fit for use.

TABLE OF CONTENTS.

	page.
<i>Introduction,</i>	3
<i>Chemical names described,</i>	5
<hr/>	
SOLUTIONS OF TIN.	
Nitro Muriate of Tin,	
Murio Sulphate of Tin,	
Muriate of Tin,	

Blue Dyes.

FOR WOOL.

<i>Vats</i> —Blue, Warm or Ash Vat,	
To renew a Vat,	
Blue Indigo Vat—Cold Vat,	
Chamber lye Vat,	
Saxon or Chemic,	
Navy,	

FOR COTTON.

Logwood Blue,	
Prussian do.,	
Sky Blue or Brown,	

FOR SILKS.

<i>Blue</i> —Silks,	
“ Turkish,	
“ Saxon or Chemic,	
“ Ultra Marine,	
“ Sky,	
“ Prussian,	

FOR BRISTLES & FEATHERS.	
<i>Blue</i> —For Bristles and Feathers,	150

Red Dyes.

FOR WOOLENS.

Madder,	
Brown Madder,	
Scarlet,	
Wood Brazil,	
Light,	
Blood,	

FOR COTTONS.

Madder,	
Brazil,	
Dark,	
Scarlet,	

FOR SILKS.

Dark Red	
Darkened with Madder	
Brown,	
Light	
Blood,	
Scarlet,	

No.		No.
	FOR BRISTLES & FEATHERS.	
	<i>Red</i> —For Bristles and Feathers	149

Crimson Dyes.

1		
2		
3	To Dye Wools Crimson,	17 18 19
	To Dye Silks Crimson,	119 120 121

Brown Dyes.

5		5
	FOR WOOLENS.	
5	<i>To Dye</i> —Different shades of Brown,	45
6	Brown Buff	31
7	Olive,	56 57
8	FOR COTTONS.	
9	To Dye Cotton Brown,	87 88
	FOR SILK.	
80	To Dye Silks Brown	126 127 128

Various Colors.

106		106
	TO DYE WOOLENS.	
107	Pink,	20 21
108	Rose color,	22
110	Wine Color,	23
111	Claret “	41 44
112	Cinnamon,	59 60
	Orange,	24 25 27
10	Yellow,	26
	Buff,	29 30
	Fawn,	61
	Wine Stone or Argol,	62
	Drab,	63 64 65
10	Purple,	32 33 34 35
11	Lilac,	36 39
12	Peach Blossom,	40
14	Green,	66
15	Bottle Green,	67 67
16	Saxon or Chemic,	69
	Invisible Green out of Black,	70
83	Slate or Mouse Color,	73
84	TO DYE COTTONS.	
85	Orange,	89
86	Buff or Copperas color,	90
	Yellow,	91
114	<i>Purple</i> —Violae, Chocolate,	97
125	“ Common,	98
115	Green,	9 2 93
116	“ Dark,	94
117	“ Olive,	96
118	Black,	103

Slate, Mouse or Ash Color,
Drab,
Silver Grey,
TO DYE SILKS.
Pink,
" of different shades,
Cinnamon,
Fawn,
Buff,
Orange,
Yellow,
Red,
Scarlet,
Spanish,
Purple,
Lilac,
Green,
" Saxon or Chemic,
" Bottle,
" Olive,
Scarlet with cochineal,

Mordants

For Cotton and Linen,
For Silk,
Iron--Nitrate of Iron,
Acetate of Iron,
Muriate of Iron,

No.	No.
104	To dye BRISTLES & FEATHERS, 148
95	" VEILS, 14
147	To finish BLACK GARMENTS AND RIBBANDS, page 34
122	
124	
132	COATS AND PANTS.
133	To Scour and give them a gloss, do. 35
134	
135	
137	GREASE SPOTS AND STAINS.
138	To remove from linen, cotton and silk, 35
100	
101	To make <i>Chemical essence of soap</i> to take out stains, 36
102	
129	SCOURING AND BLEACHING,
130	To scour Raw Wool, page 35
131	
138	To Bleach Woolen Yarn, 36
139	To Bleach Cotton as white as snow
140	
141	in 48 hours, 36
142	To Bleach Silks No. 105
123	
	Lime water, Directions how to make, 74
	Bran Water 106
75	Lather 106
105	
76	
77	
78	











